Project Manag

Goal: Oversee restaurant projects and day-to-day operations efficiently, ensuring timely cor

Task	Description	Owner	Deadline
Menu Update	Present New Seasonal Selections	Chef	08/30/2025
Resources & Supplies	Keep inventory well- stocked	Manager	09/05/2025
Employee Oversight	Assign Shifts and Duties	Project Manager	09/10/2025
Event & Food	Manage Event and	Project Manager	09/15/2025
Service Planning	Catering Operations		
Marketing &	Coordinate Marketing	Marketing	09/18/2025
	and Promotional		
Advertising	Activities		
Client Reviews	Monitor Customer Insights	Project Manager	09/25/2025
Team Performance	Monitor Progress and	Project Manager	09/30/2025
Check	Staff Effectiveness		

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npletion, budget compliance, and seamless workflow despite a busy schedule

Status	Notes	
Done	Handle Supplier	
	Coordination for Stock	
Done	Avoid Stockouts During	
	Peak Times	
In Progress	Ensure Balanced	
	Workload for Staff	
In Progress	Ensure Smooth	
	Communication Across	
	Staff and Clients	
In Progress	Ensure Consistency with	
	Menu and Event Schedule	
Not Started	Execute Upgrades	
	Efficiently	
Not Started	Adapt Strategy and	
	Allocate Resources	
	Accordingly	