

Have a think about...

“Project Management” in the hospitality industry

- 1)** “Projects” in the hospitality industry can take many forms, for example: creating a new menu, recruiting multiple senior staff, or building and launching new premises.
- 2)** At the heart of each project, large or small, should be a “Business Case”. This is important and it should remain firmly in focus throughout the project. Ask yourself...“Why am I starting this project and what do I need to achieve in order for it to be a success?”
- 3)** Remember that “the project is not the project”...It’s unlikely that you’re undertaking a project simply to fill time. It’s important that each project has a defined end point, otherwise projects can go on...and on...and on!
- 4)** Senior staff are often expected to be project managers as well as competent hospitality operators...is this reasonable?! By ensuring that your senior teams are equipped to lead a range of projects, you’ll increase efficiency and business performance.
- 5)** Unstructured communication and an ambiguous approach to important elements of the project, such as risk and change, will result in meandering projects which may...or may not...produce results.

The best ideas need structure and strategy to ensure that things progress according to business objectives.

Remember...

“Power is nothing without control” - Pirelli Tyres

For more information on hospitality project management, get in touch:

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