# **Exercise 1 - Mission Statement**

You and your guests are thirsty, they want a hot beverage. Write a mission statement. 5 min



#### Exercise 1 - Mission Statement 6 responses





We shall provide hot beverages, which could be either coffee or tea, to our guests

To prepare and serve hot beverage of their choice for me and my guests 7 votes

Make a hot beverages for thirsty guests 2 votes





# **Mission statements**

- guests within the next 15 minutes



Chosen: To prepare and serve hot beverage of their choice for me and my guests Best: We shall provide hot beverages, which could be either coffee or tea, to our



# Each guest shall be provided with the hot beverage of their choice within 5 minutes of being asked.

- Our attempt (the best mission statement from before is better!)





# Exercise 2.1 - Costs

Based on the mission statement, identify 1 cost. 5 min







#### Exercise 2.1 - Costs 7 responses

6 votes

Environmental costs (co2 emissions)Reputational costs (not full spectrum of beverages).Resource costs (financial and material).Opportunity costs (other activities, networking).

Facility costsEquipment costsPersonal costsIngredient costsEquipment depreciation and maintenance 3 votes

Supply (coffee, tea, sugar, etc.)PersonnelPremisesEquipmentEnergy

Equipment (coffee machine etc)Staff salariesInfrastructure for serving (renting, electricity etc.)Consumables (tea, coffee, milk, sugar, cups,)Training

WaterEnergy to heat waterCoffee/teaCupsWaitstaffTime to brew

1. Barman / waiter 2. Supplies (koffe, sugar, milkt etc)3. Cleaning cost4. Equipment (machines + plates) rental5. 20% overhead (organizing, transport, bookkeeping ett) 1 vote

Materials (food and drinks)











# Exercise 2.1 - Chosen cost examples

- Environmental costs
- Reputational costs
- Resource costs
- Opportunity costs
- Facility costs





# Exercise 2.1 - Our cost examples

- Investment in raw materials
- Investment in equipment
- Time away from your guests





# **Exercise 2.2 - Benefits**

Based on the mission statement, identify 1 benefit. 5 min







#### **Exercise 2.2 - Benefits** 16 responses





#### **Exercise 2.2 - Benefits** 16 responses

Experience/competence gained (crisis management).Reputation gains (dependability).Body function requirements (hydration) satisfied.Potentially returning guests secured.



1. satisfied guest2. Improved track record of fulfilled mission3. exposure4. profit + overhead5. Improved performance of guests 6. Netwoking feature7. improved performance / training / expierenc



Satisfaction from the meeting

Happy guests 1 vote

Further networking opportunities 1 vote





# Exercise 2.2 - Chosen benefit examples

- Profit/overhead
- Customer satisfaction
- Reputation
- Networking
- > Experience/competence gained





# Exercise 2.2 - Our benefit examples

- → Income
- Profit made
- Happy guests





# Exercise 3 - Risks

Based on the mission statement, identify 3 key risks for your project. 5 min







#### Exercise 3 - Risks 23 responses





Spoiled (bad quality) supplies
3 votes

Drinks delivered too late. Reputation.Not satisfactory drink.options unavailable or ingredients too expensive.



```
Safety (hot water)
```



#### Exercise 3 - Risks 23 responses





#### Exercise 3 - Risks 23 responses

Illness (e.g. COVID)

Delivery cahin

No-show guests

unexpecred tech failure



#### Legislation risks





# Exercise 3 - Chosen risk examples

- Spoiled (bad quality) supplies
- Drinks delivered too late
- Getting burned
- Wrong order
- Power outage





# **Exercise 3 - Our risk examples**

- Risk of people getting burnt
- Risk of not having what people want disappointing them
- Order is taking too long
- Malfunctioning of equipment





# Exercise 4 - Work Breakdown Structure (WBS)

Draw WBS for the chosen mission statement. Take it all the way down to individual task level. 15 min







### Exercise 4 - Work Breakdown Structure (WBS)







# Exercise 4 - WBS group 1













### (CHOSEN) Exercise 4 - WBS group 3







Management Facilities Task Choosing division the venue Maxing guest Decorating list Gathering requirements

### Exercise 4 - WBS group 4













## Exercise 4 - WBS group 5





#### **Exercise 4 - CHOSEN converted WBS**





# **Exercise 5 - Effort and Cost Estimation**

Use the provided excel and estimate the effort (nr of hours) and costs for the Hot Beverage project.





# **Exercise 5 - Effort and Cost Estimation**

- Package of the Hot Beverage project.
- Stimute the overall number of seconds for each work package and for the entire project.
- Apply technique 1, decide on your contingency method and apply it.
- Jusing an hourly rate of 30 EUR calculate the expected, maximum and minimum cost.
- We will grab a coffee and take 20 minutes for this exercise



Juse the provided excel sheet and the 3-point method to estimate the number of seconds for each task in each Work



# **Exercise 6 - PERT and Critical Path**

Use the chosen WBS and allocated time per task to create the PERT diagram and determine the Critical Path. 10 min







### Exercise 6 - Used PERT diagram







#### Exercise 6 - Used PERT diagram with correction (red is corrected)







### Exercise 6 - Our PERT and Critical Path



18

# (Exercise 7 - Gantt chart)

Use the WPs including their allocated times, together with the PERT diagram to construct the Gantt chart.

Pay attention to the dependencies and when each subsequent WP or task may only initiate after completion of the dependent previous WP/task. 10 min

#### [THIS EXERCISE WAS NOT CARRIED OUT]





# **Exercise 8 - Risk categorization and Action** propositions





# Risk 1: Spoiled (bad quality) supplies










Check ingredients before making the beverage, have backup.	Quality control
	Storing conditions
Test equipment and supplies beforehand.	
	Check expiration
Trusted supplyers chooce	



	Test before	
	Chaoly availty of avaalies two days before	
S	Check quality of supplies two days before the event.	
dates on products	Supply quality control	

Check the supplies before the event, taste / make samples if in doubt.

Purchase supplies with longer validity terms

contract with supplier with consequences

Check the expiry date and product package condition before the event. Test brew a drink before the event



Analyse the market in advance (compare)





## **Risk 2: Drinks delivered too late**











Reseves	Fines for waiters if not delivered	Training
Train to run faster	Cookies while wait	Increase the required delivery time
Timely star	Remind and control the delivery	Boil water a little before the break











We say "i'm sorry" and cower in eternal shame

Ensure adequate number of servants

Have multiple servers

Have a special self-serving equipment. Have forms to fill



#### Follow order que



# Risk 3: Customer/employee getting burned.













#### **Exercise 8 - Risk categorization and Action** propositions

Risk 3: Customer/employee getting burned. Propose an appropriate action. 1 minute







## Risk 4: Customer receives wrong order













#### **Exercise 8 - Risk categorization and Action** propositions

Risk 4: Customer receives wrong order. Propose an appropriate action. 1 minute







#### Risk 5: Power outage













#### **Exercise 8 - Risk categorization and Action** propositions

Risk 5: Power outage. Propose an appropriate action. 1 minute







- > Put the plan into action...
- Appoint a PM
- → Appoint 2 PCs
- Appoint a worker
- Appoint some guests



#### **Exercise 9 - Final exercise**

> Execute, monitor and assess your planned project





#### Exercise 9 - Final exercise PERT diagram





1