

The long service equals to period can be understood by adjusting the eatery's interior including the lines. To avoid the spacing problem, the payment should be made at the same counter so the students do not need to hold their meals in order to wait and pay. The beverages territory should to be moved in between the interactive and pre-cooked lines that way students can easily pick their beverage while paying and do not need to return for refills. Further, this will bring a superior similarity of request in the eatery and would be less expensive which will avoid the spilling of the beverages. Besides an awesome measure of time could likewise be recuperated in the salad and candy servings area. The two should to be weighed and packed in student's favorite portions.

#### **Conclusion:**

Finally, hire more additional cashiers to cover during the rush hours. Creating an interactive app to pre-order the interactive meals which can be picked up during the busy hours. Offer special discounts on interactive cooking customers on different hours so as to avoid more people during the rush hours. Pre-weighing, salad packing and candies coupled with realigning the beverages area are the most practical cost-efficient measures Mr. Mah can present to the administration board.