



The Negative Effect of Covid-19 Pandemic in the Food Service Business and its Solutions

Hyo-Nam PARK

Professor, Department of Culinary and Food Service Management, Sejong Cyber University, Korea.
E-mail: chefartpark@naver.com

Received: December 17, 2021. Revised: February 14, 2022. Accepted: February 19, 2022.

Abstract

Purpose – Foodservice production is predominantly susceptible to rampant calamities since it trusts on social gatherings and interactions. This research aims to elaborate a brief framework of the literature review on the research conducted for the Coronavirus outburst regarding the food service sector.

Research design, Data, and methodology – The method used in research involving interpretation of the subject content in a text data through a systematic process of classification to identify the themes and coding is referred to as the qualitative content analysis. It can also be defined as a useful research approach method of analysis instead of an empirical analysis.

Result – Based on ultimate systematic literature analysis, the author figured out that the vendors should be given importance to the digital traveling interventions as the shortest factor in foodservice processing firms. Designing new sources of revenue and implementing numerous canceled regulations are other resolution that helps challenges in food service industries

Conclusion – The Coronavirus pandemic has affected the foodservice business leading to the permanent closure of some businesses. There is a need for a stimulus package from the state to revive these businesses since they play a great role in the economy's growth and are regarded as part of the economy, and most of their activity is undocumented.

Keywords: Food Service Business, Crisis Management, Corporate Governance, Covid 19 Pandemic

JEL Classification Code: L66, H12, G30, M10

1. Introduction

The outburst of the Coronavirus pandemic has severely affected the worldwide economy. The major outburst of the Coronavirus is the medium-sized, macro, and micro-enterprises in the world. The paper purposes to assess the negative consequence of the coronavirus outbreak on the named businesses and provide suitable solutions and recommendations for the study to help reduce businesses' losses and survive through the pandemic (Yang, Liu, & Chen, 2020). Therefore, the enterprises faced various problems such as diminution in demand, canceling export orders, and supply chain in distribution. Besides, the small enterprises suffered a shortage of raw materials for their businesses disruptions in transportation, among other factors. Enterprises in the world experienced a significant effect of coronavirus outbreaks on their businesses (Filimonau, Beer, & Ermolaev, 2021). In the latter, the businesses rely on their routine business connections and the small number of clients. The businesses are running of stock and hard to operate due to progressive lockdown around the globe. As such, the small and macro enterprises are the backbone of numerous economies that tend to provide revenue and job opportunities to many people around the world. Similarly, in the case of the United States foodservice business, it is vital for frugality as it constitutes more than 90% of the approximated 3.3 million business initiatives and contributes more than 50% of the gross domestic product with over 45% to export incomes (Strotmann, Baur, Börnert, & Gerwin, 2021). The business enterprises are spread worldwide in urban and rural centers and illustrate a vital portion of the agriculture, trading, wholesale, manufacturing, and service sectors (Bretas & Alon, 2020). Due to the coronavirus outbreak and lockdown globally, United States enterprises faced unprecedented adverse influence on their businesses.

The united nation discussed the recent report on trade and growth; the world pandemic of the Coronavirus the hardest hit the world economy. Therefore, this illuminates the need to evaluate the consequence of the Coronavirus outburst on small, micro, and average-sized enterprises operating in the United States and many countries. Thus, the ongoing virus crisis will severely pannier the operation of the business since the enterprises are highly reliant on the economy, which has been harmfully affected by the virus. Moreover, labor unavailability, low production rates, shortage of raw materials, and restrictions on transportation had critical implications on the businesses (Huang, Makridis, Baker, Medeiros, & Guo, 2020). It, in turn, affects the U.S economy and other countries. Robust strategies responses are also efficient to offset the effect of the present outbreak. The study aims at helping the policymakers and the physicians to identify the methodologies required to respond to the effect of the ongoing virus on the business enterprises (Buffington, Chapman, Dinlersoz, Foster, & Haltiwanger, 2021). Mainly, the supply chain of food service distribution has come under stress since the ripples effect caused by the lockdown and has also suffered temporary export and import procedures adopted by governments in different states of the world to assess the essential goals. The following sections elaborate a brief framework of the literature review on the research conducted for the Coronavirus outburst regarding the food service sector, providing the solutions to global challenges facing business enterprises and focusing on the implications of the steps conducted to mitigate the issues of Covid 19 to emerging economies in the world.

(1)	<Lock down>
• The businesses are running of stock and hard to operate due to progressive lockdown	
(2)	<Supply Chain>
• The enterprises suffered a shortage of raw materials for their businesses disruptions in transportation	
(3)	<Crisis of Small Business Owners>
• The pandemic caused decreasing profit and removing job opportunity for potential employees	

Figure 1: Influence of Pandemic in Food Service Business

2. Research Background

Generally, societies have strong inspiration to engross in societal and corporeal connections. Therefore, the coronavirus epidemic melodramatically enforced the whole world to live in common. The epidemic factually generated people's fear based on the apparent hazard of the pathogens. Numerous societies also tend to have a particular impression of the disease threat. Moreover, it is vital to understand how the perspective menace of coronavirus diseases affects various performances, including the restaurants' partiality (Buffington et al., 2020). The study anticipated that the clients who perceived the coronavirus pandemic hazard to be high would prefer reserved partaking cafeterias and sequestered tables in a cafeteria. The predictions were made based on numerous theories, such as the behavioral inhibition system model.

The model recommended that the nervousness instigated by the virus tends to engender evasion ethics like increasing social distances interfaces. The aspiration for protection upsurges, and therefore, persons evade other individuals who carry Coronavirus. Additionally, the infectious impact focused on human embellished interventions of the transmission of the cruxes of the object (Aday & Aday, 2020). The effect illustrated person's evasion of direct and unintended bodily contact. In the latter, the research on crisis management proposes that customers display more awareness in travel decisions apparent to be primed, such as being proficient as clean and innocuous conferring to the coronavirus programs. The predilection for choices that replicate preparation suggested that numerous persons show more ultimatum and interest in the risks' options (Hobbs, 2020). Therefore, the perceived threat of the Coronavirus epidemic would increase predilection for a cafeteria with cloistered rooms. Empirical studies were evaluated in June when the virus was prevalent. The study examined the main expectation on the superficial menace of the disease and assertiveness towards private dining restaurants (Perdana, Chaerani, Achmad, & Hermiatin, 2020). The researchers expected that the clients who perceived higher peril of the disease could show higher general preferences towards the sequestered sector dining restaurants. The client's demand examination is predominantly essential for the foodservice commerce, given the perishability of the connected goods and services in the food industry (Singh, Kumar, Panchal, & Tiwari, 2021). Forecasting trends and exploring features that inspire customers' requests for cafeterias inform the restaurant directors' strategic plans and advertising. Additionally, food hygiene and physical environment tend to influence the performance and sales of the restaurants. Food authentication, promotion, and advertisement are other causes that affect the food service industry in the world. Among the numerous factors that impact restaurants demands, long persistent Covid 19 damage the food and service industry around the globe.

The dangers arose internally from the managerial staff, such as misbehavior and dishonesty or the related surrounding. The prior literature illuminated that internal crises are sudden alterations in the physical surroundings, such as Covid 19 contamination and ecological pollution. Covid 19 pandemic harmed the food service business through declining demands and income. As such, the virus facilitated the decrease in raw materials for the food processing industries and increased the cost of life among residents in different countries in the world (Swinnen & McDermott, 2020). The researcher also illustrated that the disruption of normal operations and the members of the staff layoffs. Furthermore, dissimilar crises are interrelated and lead to the widespread ripple effect, ending the food corporation. For instance, natural disasters and widespread diseases can aggravate monetary crises in the foodservice industry. A substantial body of analysis considered the effect of the enormous disaster and catastrophe administration in the tourism and hospitality sectors in the world. In the latter, the crisis occurrence reported in the restaurants included natural disasters on food safety issues. Epidemic viruses such as severe respiratory and avian flues were also identified in the research (Siche, 2020). Numerous analyses have analyzed the effect of crises on demands for restaurants. The author also elucidated that most of the study majored in food safety and monetary predicament restaurant companies.

The uncertainty of the persistent Covid 19 diseases high points to the requirement for assessing the lasting effect for the cafeterias demands to enable the company and the public sector to understand better and make strategies for the health calamities. The health belief theory was a theoretical framework used to explain and forecast the healthiness code of conduct in public sectors (Pappalardo, S., Nayga, & Yang, 2020). The theory asserted that their jeopardy perceptions and healthiness beliefs clarify persons' disease preventive behaviors. The researcher illustrates that one's perceived susceptibility positively impacts people's preventive ethics to the epidemic and self-effectiveness on taking measures. The author showed that preventive ethics is impacted negatively by the perceived barriers and costs preventing people from taking such steps. Healthiness behavioral theory was used to analyze healthiness ethics in response to numerous health risks and epidemics. The researcher also illustrated that the idea was introduced to explain dining ethics to clients as a theoretical foundation. The customers were seen avoiding cafeterias as a way of minimizing personal contacts (Siche, 2020). Foodservice production is predominantly susceptible to rampant calamities since it trusts on social gatherings and interactions. Conferring to the model, the author clarifies that a person's behavioral ethics tend to be positively affected by numerous factors. The hospitality industry is connected to both multitude and

visitors coming together and imperceptible to provide safety and cognitive luxury. The author describes that hospitality firms have been damaged by Covid 19 pandemic disease that emerged in the United Kingdom. Besides, he explains that it tends to be minimized with efficient management. The study illustrates that there are limited studies that guide the management of the disease. As such, the study highlighted that some of the managing strategies for the Coronavirus were reported in a restaurant in Spain. The author demonstrates that most of these strategies, including partnership and announcement between the community consultants and hotel directors, were vivacious for monitoring the epidemic. Numerous researchers suggested that management for the Covid 19 need to discourse anti epidemic phase strategies and policies to curb the virus.

The study also indicated that around 45 firms in the United States were used to make changes in the business and bade time to change the legal environment (Buffington et al., 2020). Besides, some research was conducted on senior managers in the Spanish hotel through an online survey. The study used structural equations to evaluate the connection between the firm's flexibility and managerial response to coronavirus diseases. Moreover, the researchers used the regression model to evaluate the consequences of intervention methodologies that are effective for the Coronavirus based on the hospitality labor marketplace in small business enterprises in the United States economy. The study focused on how the hospitality industry can succeed in deep acquiescence with the coronavirus safety measures. He also highlighted that interviews were also done with the managers as participants to assess coronavirus diseases' effect on the accommodation podium. The study also elucidated that online survey samples were conducted on the interaction of people and predictable cleanliness on perceived healthiness risks and booking purposes. Finally, the study clarified that the most affected area was tourism and hospitality firms. As such, it lowered the world revenue and incomes since the internal and external borders were closed. In the latter, with the lockdown issues, the food was made through the food service passage in institutions. Cafeterias have been melodramatically affected since the named sectors were closed, and the customers nor the student could not access food (Riadil, 2020).

Before the Covid-19 pandemic, the clients asked for fruits in the retail level that enhanced growth at-home consumption. The author also explained that the Coronavirus has directly and indirectly destabilized food safety by distributing food schemes and prejudicing physical contact to food in the processing industries (Galanakis, Rizou, Aldawoud, Ucak, & Rowan, 2021). The small enterprises were particularly influenced by the shutting of outside and small businesses since they habitually depended on this passage as they transported their product to the retailers. Thus, the complex modern method of supply made it problematic to normalize and accomplish during the pandemic. The research portrays that the significance of safeguarding domestic agricultural production has been put into concern. The influence of the coronavirus epidemic on the short-term development of the derived retailers and foodservice demand for food that has been processed was characterized by the host factor. The study elucidates that the virus has already and will impact the processing of food in the hospitality industry. There would be a slow growth rate and production of food in the firms since there has been a decrease in raw materials inputs (Yang et al., 2020). The general effect of Coronavirus on the food processing economic activities and the gross domestic product depends on the magnitude and tenacity of the virus on the economic actions of food workstations.

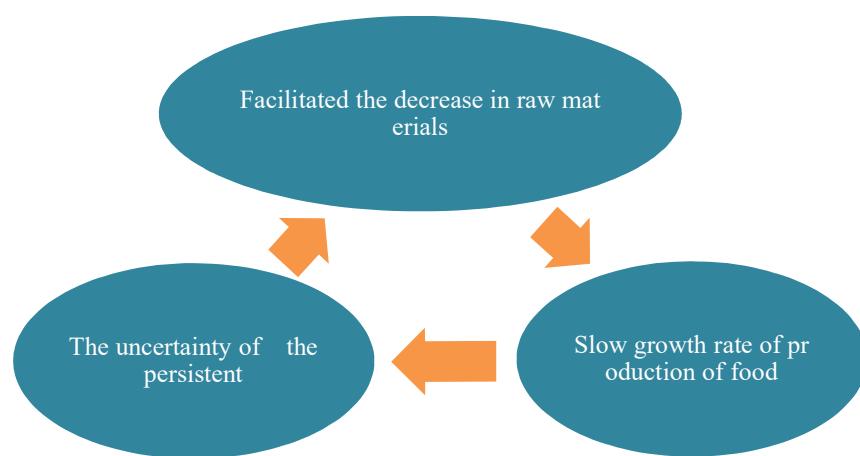


Figure 2: Negative Cycle Caused from Pandemic Situation

3. Method for Systematic Review

Qualitative content analysis, as described by numerous prior studies (Lee, 2021; Kang, 2021; Harwood & Garry, 2003), as a research tool that determines the presence of certain words or concepts in a qualitative data. It has been of help to the current and future researchers, observers, and many other parties involved. It has helped in various sectors such as the health sector, education sector, tourist sector. Additionally Quantitative method has also helped most research in doing their researcher effectively. It helps the researchers to be in a position of answering the “why” and how questions in an effective way. Besides, it also allows the researchers to ask some of the questions that cannot easily put in the form of numbers. This is where the researchers always employ the use of interviews. Those being interviewed are able to explain the existence of a phenomena. They also get to apply what they feel about the existence of some things in the society from which the researchers induce their inferences.

To collect an adequate textual data (Woo, 2020; Kang, Nanharath, & Hwang, 2020; Hong, 2021) from prior literature sources, the current author (1) selected and arrange the content to be analyzed. It was important that the researcher has to transcribe the already data collected by arranging it systematically by converting data into a text form. Next, the author (2) organized all the data and rearrange the data in an orderly manner by going through the research objectives this occurs when there is existence of large information that needs to be re-arranged. After that, the current author (3) set a code for the data collected: this involved setting up proper regulations for the collected data. Coding compresses a tremendous amount of the already collected information; it categories and assigns patterns and properties to the collected data. As next step, it was important to confirm (4) validation of data: this is one of the crucial steps for successful research. This step recured and throughout the research process, it needs to be followed closely. The steps of validating data were accuracy of the design and reliability of accurate and consistent data methods. Finally, (5) it was always essential to draw conclusions on the data by the systematic presentation of the data report. The report should show the method used, the positives and the negatives, and limitations of the study. The researcher should also express inferences of the findings and any future areas related.

Data collection is the process of collection, measuring, and analyzing research insights that are accurate using standard techniques that are validated. Qualitative data is often described as the data that approximates and characterizes. Qualitative data involves observation and recording, therefore, it is non-numerical. Thus, the data type that involves collection through observations, conducting focus groups, one-to-one interviews, and such kind of techniques is referred to as a qualitative data. It is also known as categorical data in statistics, as it can be arranged in different categories based on their features or phenomena. Grouping of qualitative data according to categories, such as paragraph reading from a set book in a class during an English lesson. A teacher who listens to the reading gives feedback on how the child read the paragraph. Suppose he or she gives a feedback on how the student read the section given on the basis of intonation, throw of words, and clarity in pronunciation without grading the student. This is considered as a good example of qualitative data. Quantitative data is any information that can be quantified using mathematical-statistical analysis. It also helps in making accurate life decision making based on derivations that are mathematical. The method used in research involving interpretation of the subject content in a text data through a systematic process of classification to identify the themes and coding is referred to as the Qualitative content analysis. It can also be defined as an empirical approach method of analysis that is controlled in a context of the communication. (Vimal & Subramani, 2017) following the logical rule content step by step without the use of quantification. In other terms, any qualitative data reduction effort takes a portion of qualitative data and attempts in identifying important meaning.



Figure 3: Three Key Procedures in Qualitative Textual Approach

4. Findings from Systematic Review

The Coronavirus is a health and humanitarian crisis menacing numerous people's food safety and nutrition in the world. Enormous people had suffered from anger after the hit of the virus. Long term, the combined impact of the Coronavirus pandemic and the alleviation measures, and the evolving world recession disrupted the functioning of the food systems (Mardones, Rich, Boden, Moreno-Switt, Caipo, Zimin-Veselkoff, & Baltenweck, 2020). Besides, it facilitated the consequences for healthiness and nutrition. Since the virus numerous countries at the time of huge global problems. Therefore, there is a need to tackle all the food safety and nutrition for the pandemic. To address the coronavirus pandemic required all the states in the world to work as a team along all sectors of borders to alleviate the instantaneous effect and reform food systems to support healthiness diets and do more to increase food manufacture and consumption aligned to sustainable enhancement (Boyaci-Gündüz, Ibrahim, Wei, & Galanakis, 2021). Measures taken to safeguard and alleviate Coronavirus outbreak are now affecting the world food supply chain in small and large enterprises. As such, border restrictions and lockdowns tend to slow down the world's food production rate, leaving enormous seasonal workers without livelihoods, hence constraining supply and transporting of food to the marketplace (Dzobo, Chitengo, & Dzinamarira, 2020). It was experienced in different states when meet processing industries and food companies were forced to close due to the impending Coronavirus epidemic among the employees. Farmers used to buy perishable products, for instance, milk, due to supply chain distribution and falling client demand. Numerous people in towns find it difficult to access fresh fruits among other perishable produce from the market.

Additionally, the world market in staple grains has remained vigorous following the great harvest in 2019 before the Covid-19 outbreak. Research identified that the majority of the global population gets their food from the local marketplace. In the latter, the virus contributed to high employment levels and loss of income from food and service industries (Fabeil, Pazim, & Langgat, 2020). The nourishment prices in the market also began to rise in some countries when large populations had fewer monies in their pocket to provide for their families. Therefore, the pandemic came when food systems were under strain since much of the products were wasted and destroyed by the locusts and undermined food security in perspective. For instance, in African countries, several states faced tetra hazards of mutually exacerbating disasters due to heavy rain (Burgos & Ivanov, 2021). Moreover, the worst locust disasters in eras threatened crops heading into the harvest period. The coronavirus period facilitated the rise of alarms on the urgent need to transform the global food systems. The food systems introduced by the United Nations contributed to a third of the gasses emitted by the greenhouses that resulted in biodiversity. The world health organization (WHO) and Food and agriculture organization (FAO) made strategies on proper food consumption and disposal of wastes materials. In the latter, the world health organization worked for hand in hand with the health ministry to acquire the coronavirus antidote to minimize the spread of the virus from one individual to another (Burgos & Ivanov, 2021). The following momentarily evaluated the proportions of the problems. It recommended a mutual fortifying set of priority activities to address the instant need to safeguard people during and afar the crises and reshape and build irrepressible food structures in the world.

It was first mobilizing to save lives and likelihoods through focusing where the danger is core severe. Though the particular result of the unfolding predicament is not predictable, the government determined the probable channels of transmission and anticipated the effect on the most unsuspecting masses. Additionally, the ministry of agriculture and food production came up with tools that targeted enhancing coronavirus pandemics in the future (Poudel, Poudel, Gautam, Phuyal, Tiwari, Bashyal, & Bashyal, 2020). The ministry preserved critical humanitarian food and nutritional assistance to the anticipated Covid 19 effect. World health organization also emphasized marketing and distribution as efficient services to ensure that the workers in the food processing companies are well safeguarded. It also kept the trade corridors open within nations to encourage the critical aspect of food systems in all states. As such, they were expanding near real-time safety monitoring programs to enhance geospatial analytic data to weigh the pandemic recitation impact and identify those suffering from anger (Tougeron & Hance., 2021). Ensuring relief and stimulus packages reach the most vulnerable, such as meeting the liquidity requirement for the small-scale enterprises for food productions and rural enterprises, particularly those led by women and the young generation.

Social safety programs tend to become the mainstay for numerous persons during the crisis. Besides, food and nutritional assistance programs increase the purchasing power by providing food via the government or the societal based programs and strengthening the health system response for nutritional care to facilitate nutritional services in small business enterprises (Adu-Gyamfi, Brenya, Gyasi, Abass, Darkwa, Nimoh, & Tomdi, 2021). Therefore, investing in a sustainable future would accelerate the investment since it acts as a pillar for the coronavirus pandemic response to sustain and improve the likelihood of people globally. States need to invest both during and after the pandemic as it promotes movement towards a food system that is more resilient to future pandemics and provides better protection for all in the world (Ma, Peng, Soon, Hassim, Misbah, Rahmat, & Sonne, 2021). Through Covid-19, investment in recovery and response to the corona virus pandemic should be leveraged to deliver on the long objectives

of a more inclusive and sustainable world through the transformation of the food industry and hospitalities. Likewise, food and agriculture organizations should emphasize the United States aids and the preparatory processes. Mobilizing stakeholder's policies to endanger was also another alternative to improve the healthiness and well-being of people in the world.

Numerous researchers explored the effect of Covid 19 on hotel operations and provided several strategies for the hotels and restaurants managers and directors. The guidelines include room reduction, emphasizing takeaway food, and strengthened cleaning and sanitization strategies. The workers in the hotels and restaurants were forced to use personal protective gear and enhance personal cleanliness (Love, Allison, Asche, Belton, Cottrell, Froehlich, & Zhang, 2021). Alternatively, the hotels and restaurant managers should communicate the newly developed methodologies for contacting the disease to the workers. Proper application of social distancing in public areas and taking healthiness measures as dictated by the ministry of health for visitors expected to have coronavirus disease (Swinnen & McDermott, 2020). The restaurants and hotels should implement the WHO operations considering the guidelines for the Covid 19 crisis in the lodging sectors. The world health organization offers useful guidelines for the food services sectors to direct their team fittingly. All the recreational facilities like the swimming pools and bars were restricted. A list of responsibilities was stipulated to avert the blowout of Coronavirus and earn revenue at the end of the day.

In the latter, several ways were discussed to attract back the considerable number of visitors in the industry by emphasizing proper hygiene and standard health guidelines set by the ministry of healthiness, such as disinfecting their equipment. An increase in flexibility and safety of food and service industry workforces in post corona virus pandemic should be done by training and teaching the employees varied survival skills (Hemmington & Neill, 2022). Food and service industries learned through the blunder and discovered inimitable chances to review and relocate hospitality firms on local tourist attractions. The foodservice business needs to stimulate ordinary tourists and stop dwelling entirely on global terminus and attractions for income. Ease travel restriction was another resolution that slowly opened up the economies, and the food industries will eventually start receiving visitors. Some researchers suggested that the government should embrace and support foodservice processing firms during the crisis by stimulus package and proper directives to ensure efficient opening and resumption of full operation after the pandemic (Davahli, Karwowski, Sonmez, & Apostolopoulos, 2020). There should be a need to set strategies to attract customers back in the foodservice industries. The foodservice industry should incorporate island sitting arrangements to ensure that the sectioned rooms meet social distancing. Therefore, customers' confidence will remain if the hotel and restaurant maintain high cleaning strategies and hygiene.

The hospitality firm that the downturn has hit needs to be better able to interact and reorganize with the foremost and negotiation of the contract. The vendors should be given importance to the digital traveling interventions as the shortest factor in foodservice processing firms. Designing new sources of revenue and implementing numerous canceled regulations are other resolution that helps to curb challenges in food service industries (Pu & Zhong, 2020). Also, the workers need special schemes, healthiness exposure promotion initiatives, and new sanitation products for the Covid-19 pandemic. It is conducted hospitality firms and other industries linked to the transportation schemes as a probable reaction to the outbreak.



Figure 4: Findings in the Literature Analysis

5. Discussions

The upsurge of the coronavirus pandemic has adversely affected internal and external wealth. Numerous businesses are facing distinct drawbacks with a certain level of losing. Particularly hospitality business has suffered greatly due to the outbreak of coronavirus disease. The venture faces a variety of problems such as declining demands of their services, purchasing interferences, revocation of orders, and shortage of resources (Godbless, 2020). After increasing infection rates, demand for hospitality services declined due to fear of contracting the virus. The market was also affected since most eateries lost loyal customers since most of them preferred to eat at home, rendering the business impracticable. The hospitality venture was detrimentally affected since its operations mainly depend on the current economy, which has been greatly affected by the virus. Everybody has been encouraged to use alternative methods of payment rather than the use of liquid cash. Besides, the reduced labor workforce required at places of work has reduced the productivity in the eateries.

This research aims to internalize the effects of the coronavirus outbreak in the foodservice business. This study also aims to aid the planners in identifying plans vital in curbing the effects of the ongoing epidemic on eateries. Mainly, this report stresses paying more attention to the enormous dangers brought by surrounding external uncertainty to the foodservice business and assisting these businesses in presuming dangers while initiating decision-making and planning and pinpointing measures to counter the same (Onuka & Oroboghae, 2021). The surge in coronavirus cases led to the introduction of policies by the government for containment of the spread of the deadly virus. Among them was the closure of all eateries with immediate effect. The directives hardly hit most businesses since people had started adapting to the new normal. As a result, many hospitality businesses started by laying off their staff to reduce the number by half. Therefore, it greatly affected most of the staff at the business since they were rendered jobless.

The introduction of curfew and lockdown of cities all over the globe and movement restrictions forced a lot of people to leave cities and start new lives in the countryside. As such, it resulted in reduced markets for food businesses leading to high losses since no market for their services and bearing in mind that most hospitality businesses engage in outside catering, the ban imposed on all gatherings, including weddings, parties, and burials, adversely affected the venture since their market was reduced (Louis & Mathew, 2021). Many eateries would engage in outside catering where they were hired to render their services at a price. Outside catering enabled the foodservice businesses to widen their market since they reached many people from all walks of life. Demand for food service ventures declined rapidly due to the abrupt closure of businesses.

Coronavirus pandemic has a more heartfelt consequence in food service businesses in economically developing nations, making it more strenuous for them to execute efficacious boost without experiencing imperative convertibility hindrances. Most endangered nations are those that are heavily dependent on the trade and tourism industry. Cessation of movement caused the tourists to flee back to their countries. This move affected the food service business since most of them relied on offering catering services to tourists (Godbless, 2020). As the pandemic grew exponentially, some countries were regarded as red zones, and the hospitality business was regarded as the main spreading zones. While the money-making repercussions of the upsurge are continuing and rising progressively, it is logical that the state of affairs in economically developing nations will eventually worsen before it improves.

The substantial and most instant of solitary confinement is the standstill in the foodservice functioning. The consequences of Coronavirus on the temporary development of the food business service trade dictates for prepared edibles depends on an array of factors: the existence of non-pharmaceutical interventions, how firm the interventions are, and the private sector. During the coronavirus catastrophe, administrations have embarked on divergent considerations in the well-being, general and profit-making spheres. These mediations were focused on accommodating the outspread of the infection in endeavors to curb the unpleasant consequences of the coronavirus upsurge on both the health and economic empires (Onuka & Oroboghae., 2021). A short review of such intercessions outlines that administrations inflicted various measures such as abandoning general meetings discontinued places of work and institutions, mandatory social distancing, providing economic aid, generating association track down, and donating coronavirus evaluation strategies (Anand, Mishra, Verma, & Taruna, 2021). Our major verifiable discoveries laid out here indicate that the main opposition during the outspread of Coronavirus was unpredictable. This unpredictability arose in two divergent yet connected roots (Li, Yao, & Chen, 2021). The first root comes from the virus itself and the escalated obscurity about the existence of repercussions for the economy concerning the time necessary for the wealth recovery, the swiftness of the wave of the contamination, and its mortality. This disagreement is ascertained using a written investigation of specific details from estimated 3,000 United States papers.

The secondary origin was connected to the unpredictability emanating from state mediations themselves. There was a considerable deal of obscurity about the wealth and non-wealth repercussions of state intercessions. Additionally, the masses were unaware of if the state designed subsequent mediations (Gursoy & Chi., 2020). The food service business suffered enormous losses and lost loyal customers due to state food restrictions in hotels and restaurants. The

management of these ventures could not meet their targets hence shutting down their businesses. Having been declared possible spread zones of the virus, many customers lost trust with the eateries since different people from different regions met at the joints. Most of these people came from the red zones, as declared by the World Health Organization.

The fact that research showed that this disease also affected animals depreciated the market of the foodservice businesses since most of the joints offered meat from the said animals. People feared they might contract the infectious disease from the food offered at the joints. During the early stages of the virus, most food service centers had not facilitated tests of their workforce. Additionally, many people feared the contraction of the virus from the waiters and waitresses, who are believed to come across many different people from different regions (Nyoni, Shirichena, Njovu, Nyoni, Nyamaka, & Nyoni, 2020). The rate at which the deadly disease killed so many people within a short period instilled fear among the workers of the foodservice sector hence lowering their productivity when discharging their duties.

The usual evaluation outfits for observational studies were not completely appropriate for considering the risk of bias of the studies that was reviewed. Family members in various empires mostly handle food service businesses. Further, these foodservice businesses are regarded as part of the economy, and most of their activity is undocumented. Hence, the real number of these ventures is not known. Besides, it makes it tricky to conclude the rate of self-employed people who lost their jobs due to the pandemic. Although states have introduced free vaccines to their citizens, the food service business is not out of the wounds yet since many people who dwelled on the food from the hotels had adapted to carrying packet food to their workplaces (van Barneveld, Quinlan, Kriesler, Junor, Baum, Chowdhury, & Rainnie, 2020). The operations of the food service businesses were crippled by the closure of some offices indefinitely. The workers in the offices were a ready market for the trade; hence the sector lost a great deal. The bans imposed by the government on the eateries emphasizing certificates from the state acknowledging operations of hotels and the degree of health standards required for the business to operate was quite expensive to most joints given that people had fled to their rural homes. Another implication of the coronavirus pandemic on foodservice businesses was the harassment of customers queued at the hotels by the authorities. In some instances, the owners of some foodservice businesses would close their customers from the inside to evade the authorities (Fan, Teng, Chew, Smith, & Copeland, 2021). This move scared away customers and may not want to be served at the joints in the future. Generally, the Coronavirus pandemic has affected the foodservice business leading to the permanent closure of some businesses. There is a need for a stimulus package from the state to revive these businesses since they play a great role in the economy's growth.

References

- Aday, S., & Aday, M. S. (2020). Impact of COVID-19 on the food supply chain. *Food Quality and Safety*, 4(4), 167-180.
- Adu-Gyamfi, S., Brenya, E., Gyasi, R. M., Abass, K., Darkwa, B. D., Nimoh, M., & Tomdi, L. (2021). A COVID in the wheels of the world: A contemporary history of a pandemic in Africa. *Research in Globalization*, 3(December), 100043.
- Anand, S., Mishra, K., Verma, V., & Taruna, T. (2021). Financial literacy as a mediator of personal financial health during COVID-19: A structural equation modeling approach. *Emerald Open Research*, 2(59), 1-20.
- Boyaci-Gündüz, C. P., Ibrahim, S. A., Wei, O. C., & Galanakis, C. M. (2021). Transformation of the Food Sector: Security and Resilience during the COVID-19 Pandemic. *Foods*, 10(3), 497.
- Bretas, V. P. G., & Alon, I. (2020). The impact of COVID-19 on franchising in emerging markets: An example from Brazil. *Global Business and Organizational Excellence*, 39(6), 6-16.
- Buffington, C., Chapman, D., Dinlersoz, E., Foster, L., & Haltiwanger, J. (2021). High-frequency data from the U.S. Census Bureau during the COVID-19 pandemic: small vs. new businesses. *Business Economics*, 56(3), 155-167.
- Burgos, D., & Ivanov, D. (2021). Food retail supply chain resilience and the COVID-19 pandemic: A digital twin-based impact analysis and improvement directions. *Transportation Research Part E: Logistics and Transportation Review*, 152(August), 102412.
- Davahli, M. R., Karwowski, W., Sonmez, S., & Apostolopoulos, Y. (2020). The hospitality industry in the face of the COVID-19 pandemic: Current topics and research methods. *International Journal of Environmental Research and Public Health*, 17(20), 7366.
- Dzobo, M., Chitungo, I., & Dzinamarira, T. (2020). COVID-19: a perspective for lifting lockdown in Zimbabwe. *The Pan African Medical Journal*, 35(Suppl 2), 13.

- Fabeil, N. F., Pazim, K. H., & Langgat, J. (2020). The impact of Covid-19 pandemic crisis on micro-enterprises: Entrepreneurs' perspective on business continuity and recovery strategy. *Journal of Economics and Business*, 3(2), 837-844.
- Fan, S., Teng, P., Chew, P., Smith, G., & Copeland, L. (2021). Food system resilience and COVID-19—Lessons from the Asian experience. *Global Food Security*, 28(March), 100501.
- Filimonau, V., Beer, S., & Ermolaev, V. A. (2021). The Covid-19 pandemic and food consumption at home and away: An exploratory study of English households. *Socio-Economic Planning Sciences*, 80(April), 101125.
- Foroudi, P., Tabaghdehi, S. A. H., & Marvi, R. (2021). The gloom of the COVID-19 shock in the hospitality industry: A study of consumer risk perception and adaptive belief in the dark cloud of a pandemic. *International Journal of Hospitality Management*, 92(January), 102717.
- Galanakis, C. M., Rizou, M., Aldawoud, T. M., Ucak, I., & Rowan, N. J. (2021). Innovations and technology disruptions in the food sector within the COVID-19 pandemic and post-lockdown era. *Trends in Food Science & Technology*, 110(April), 193-200.
- Godbless, E. E. (2020). Covid-19 Pandemic, The Ultimate Time Bomb?: Gauging The Socio-Cultural & Socioeconomics Impacts Of The Scourge On The Nigerian Smbes. *Academy of Strategic Management Journal*, 19(5), 1-18.
- Gursoy, D., & Chi, C. G. (2020). Effects of COVID-19 pandemic on hospitality industry: Review of the current situations and a research agenda. *Journal of Hospitality Marketing & Management*, 29(5), 527-529.
- Han, S., Roy, P. K., Hossain, M. I., Byun, K. H., Choi, C., & Ha, S. D. (2021). COVID-19 pandemic crisis and food safety: Implications and inactivation strategies. *Trends in food science & technology*, 109(March), 25-36.
- Harwood, T. G., & Garry, T. (2003). An overview of content analysis. *The marketing review*, 3(4), 479-498.
- Hemmington, N., & Neill, L. (2022). Hospitality business longevity under COVID-19: The impact of COVID-19 on New Zealand's hospitality industry. *Tourism and Hospitality Research*, 22(1), 102-114.
- Hobbs, J. E. (2020). Food supply chains during the COVID-19 pandemic. *Canadian Journal of Agricultural Economics/Revue canadienne d'agroéconomie*, 68(2), 171-176.
- Hong, J. H. (2021). A global strategy of a company that uses culture content as its core business. *The Journal of Industrial Distribution & Business*, 12(6), 37-46.
- Huang, A., Makridis, C., Baker, M., Medeiros, M., & Guo, Z. (2020). Understanding the impact of COVID-19 intervention policies on the hospitality labor market. *International Journal of Hospitality Management*, 91(October), 102660.
- Kang, E. (2021). Qualitative content approach: impact of organizational climate on employee capability. *East Asian Journal of Business Economics*, 9(4), 57-67.
- Kang, E., Nanthalath, P., & Hwang, H. J. (2020). The strategic process of merger and acquisition (M&A) market using integrating change management. *Journal of Distribution Science*, 18(6), 57-62.
- Lee, J. H. (2021). Effect of sports psychology on enhancing consumer purchase intention for retailers of sports shops: Literature content analysis. *Journal of Distribution Science*, 19(4), 5-13.
- Li, Y., Yao, J., & Chen, J. (2021). The negative effect of scarcity cues on consumer purchase decisions in the hospitality industry during the COVID-19 pandemic. *International Journal of Hospitality Management*, 94(April), 1-10.
- Louis, N., & Mathew, T. H. (2021). *COVID-19 Pandemic: A Threat Towards Achieving the Sustainable Development Goal on Combating Climate Change and Its Impacts in Zimbabwe's Rural Communities*. In *Sustainable Development in Africa* (pp. 507-522). Springer, Cham.
- Love, D. C., Allison, E. H., Asche, F., Belton, B., Cottrell, R. S., Froehlich, H. E., & Zhang, W. (2021). Emerging COVID-19 impacts, responses, and lessons for building resilience in the seafood system. *Global Food Security*, 28(March), 100494.
- Luckstead, J., Nayga Jr, R. M., & Snell, H. A. (2021). Labor issues in the food supply chain amid the COVID-19 pandemic. *Applied Economic Perspectives and Policy*, 43(1), 382-400.
- Ma, N. L., Peng, W., Soon, C. F., Hassim, M. F. N., Misbah, S., Rahmat, Z., ... & Sonne, C. (2021). Covid-19 pandemic in the lens of food safety and security. *Environmental Research*, 193(February), 110405.
- Mardones, F. O., Rich, K. M., Boden, L. A., Moreno-Switt, A. I., Caipo, M. L., Zimin-Veselkoff, N., ... & Baltenweck, I. (2020). The COVID-19 pandemic and global food security. *Frontiers in Veterinary Science*, 7(November), 9-28.
- Nyoni, C., Shirichena, G. J., Njovu, P., Nyoni, C., Nyamaka, L., & Nyoni, C. G. (2020). Evaluating the response to the scourge of Coronavirus pandemic in poorly resourced countries: the case of Zimbabwe. *African Journal for Physical Activity and Health Sciences*, 26(2), 136-148.

- Onuka, O. I., & Oroboghae, O. R. (2021). Covid-19 and Poverty Assessment in Nigeria—The Vulnerability Approach. *Asian Development Policy Review*, 9(3), 127-143.
- Pappalardo, G., Cerroni, S., Nayga Jr, R. M., & Yang, W. (2020). Impact of Covid-19 on Household Food Waste: The Case of Italy. *Frontiers in nutrition*, 7(December), 291.
- Perdana, T., Chaerani, D., Achmad, A. L. H., & Hermiatin, F. R. (2020). Scenarios for handling the impact of COVID-19 based on food supply network through regional food hubs under uncertainty. *Helijon*, 6(10), e05128.
- Poudel, P. B., Poudel, M. R., Gautam, A., Phuyal, S., Tiwari, C. K., Bashyal, N., & Bashyal, S. (2020). COVID-19 and its global impact on food and agriculture. *Journal of Biology and Today's World*, 9(5), 221-225.
- Pu, M., & Zhong, Y. (2020). Rising concerns over agricultural production as COVID-19 spreads: Lessons from China. *Global food security*, 26(September), 100409.
- Riadil, I. G. (2020). Tourism industry crisis and its impacts: investigating the Indonesian tourism employees perspectives' in the pandemic of COVID-19. *Jurnal Kepariwisataan: Destinasi, Hospitalitas Dan Perjalanan*, 4(2), 98-108.
- Rizou, M., Galanakis, I. M., Aldawoud, T. M., & Galanakis, C. M. (2020). Safety of foods, food supply chain, and environment within the COVID-19 pandemic. *Trends in food science & technology*, 102(August), 293-299.
- Siche, R. (2020). What is the impact of COVID-19 disease on agriculture? *Scientia Agropecuaria*, 11(1), 3-6.
- Singh, S., Kumar, R., Panchal, R., & Tiwari, M. K. (2021). Impact of COVID-19 on logistics systems and disruptions in food supply chain. *International Journal of Production Research*, 59(7), 1993-2008.
- Strotmann, C., Baur, V., Börnert, N., & Gerwin, P. (2021). Generation and prevention of food waste in the German foodservice sector in the COVID-19 pandemic—Digital approaches to encounter the pandemic-related crisis. *Socio-Economic Planning Sciences*, 80(April), 101104.
- Swinnen, J., & McDermott, J. (2020). COVID-19 and global food security. *EuroChoices*, 19(3), 26-33.
- Tougeron, K., & Hance, T. (2021). Impact of the COVID-19 pandemic on apple orchards in Europe. *Agricultural Systems*, 190(May), 103097.
- Ud male, P., Pal, I., Szabo, S., Pramanik, M., & Large, A. (2020). Global food security in the context of COVID-19: A scenario-based exploratory analysis. *Progress in Disaster Science*, 7(October), 100120.
- van Barneveld, K., Quinlan, M., Kriesler, P., Junor, A., Baum, F., Chowdhury, A., ... & Rainnie, A. (2020). The COVID-19 pandemic: Lessons on building more equal and sustainable societies. *The Economic and Labour Relations Review*, 31(2), 133-157.
- Vimal, J., & Subramani, R. (2017). Understanding qualitative content analysis in the light of literary studies. *Language in India*, 17(3), 478-488.
- Woo, E. J., & Kang, E. (2020). Environmental issues as an indispensable aspect of sustainable leadership. *Sustainability*, 12(17), 1-22.
- Yang, Y., Liu, H., & Chen, X. (2020). COVID-19 and restaurant demand: early effects of the pandemic and stay-at-home orders. *International Journal of Contemporary Hospitality Management*, 32(12), 3809-3834.
- Zhu, G., Chou, M. C., & Tsai, C. W. (2020). Lessons learned from the COVID-19 pandemic exposing the shortcomings of current supply chain operations: A long-term prescriptive offering. *Sustainability*, 12(14), 1-19.