

# [Fish a remarkable way to boost morale and improve results](https://assignbuster.com/fish-a-remarkable-way-to-boost-morale-and-improve-results/)

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﻿Fish! A Remarkable Way to Boost Morale and Improve Results   
It is important to note that the authors of “ Fish! A Remarkable Way to Boost Morale and Improve Results” created this book with the idea of turning the workplace into a fun environment that company employees and customers would love to spend more than simply adequate time in. Stephen Lundin, Harry Paul, and John Christensen are highly creative and imaginative storytellers who managed to create a modern day parable that could be applied to any workplace scenario. Their book actually deals with the most common day to day travails of a company that, according to them can easily be resolved provided the company and its employees are open to change.   
By using the Pike Place Philosophy that was named after the Pike Place Fish Market, the authors managed to shed light on the reasons as to why companies experience a high rate of burned out employees thus resulting in a steady attrition rate for the company. By making some simple but highly effective changes to the company policies, a company that is in need of guidance and supervision will definitely find itself pulling out of its rut and on the way to success.   
Being a student who is studying a Food Management course, this particular philosophy is of high interest to me as the food service business has admittedly, one of the highest turn over rates in the business sector and often times has unhappy employees who are tasked with keeping the business going by creating a rapport with the restaurant clients. This book helped me come to grips with the expectations that people have of those in the food service industry and what it is that the workers in the food service industry expect of their employers. When the two expectations are successfully combined, one cannot help say that a workplace utopia has somehow been created fro all concerned.   
The book reminds us that the number one reason for low clientele and unhappy workers relates to the workplace attitude of the employee. This means that if worker is not happy in his work area or if the employee has a problematic work relationship with his co-workers, then the employee will not be able to function properly within his work area. However, if an employee is taught about how to have fun on the job while actually doing his job, one will find that the change in attitude will have a trickle down effect among the employees.   
The Fish Philosophy also reminds us that jobs need not be as serious as a heart attack. Rather, people need to know how to play on the job in order to relieve work stress and anxiety throughout the day. By allowing employees to play on the job, their minds will be cleared and they will be able to perform the tasks expected of them to the best of their abilities. After all, in order for a job to become less tedious and tiresome, one merely must learn how to have fun while doing it. For those in the food service industry, allowing the clients to join in during the play hours will result in a closer and more successful relationship between management and the clients.   
The book also reiterates the need to make the day of the clients memorable so that the company can develop repeat business and build a platform of loyal customers in the process. However, creating a loyal client base means nothing unless the employees are also happy and willing to help create these memories with the clients.   
By allowing employees to be present at all fun day activities, the company will also be able to concentrate on the internal and external needs of the clients. This means that the clients will be made to feel extra special at all times and that their concerns are of the utmost importance to your company as well.   
This book will allow a person to have the chance to help create a solid foundation for his company based upon the Pike Place Philosophy that other companies already swear by. It won't be hard to do for those who are in the food service industry after all, they already know what is expected of them by the clients. The only problem they have is how to best implement the changes for the benefit of the client and the company.