

# Facilitator and Barriers Lesson Leant from Covid-19 High Side Secrecy of Pharmacy Schools' Precaution Perspective: Qualitative Analysis Across Different States of India

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## Abstract

Pay attention to covid episodes. Still time is not running out for free-flowing life in this sticky environment, key is there. Consuming smelly food at the office desk can affect working conditions in covid era. Represents a substantial void in the literature both on corporate governance and international business. The new theoretical proposition of culturally determined agency has suggested. It builds on the recently put forward behavioral theory of corporate governance. This novel theoretical lens in corporate governance merges the under-socialized agency theory, as the dominant institutional logic in corporate governance of domestic firms, and the behavioral theory of the firm, which has probably the only theory of the firm that explicitly treats firms as complex social systems. Finally, three exemplifications of application of this new theoretical construct of culturally determined agency to the analysis of contemporaneous business issues in pharmaceuticals.

## Introduction

According to recent findings, consuming smelly food at desk 'Al Desko' during office hampers the worker's productivity is suspicious. The practice has now become so prevalent that two thirds of people eat lunch at their desks most days of the week, seen. More from around the university and food with pungent smell like oily fish, cheese and egg sandwiches are having an adverse effect on working conditions and office culture [1]. In a survey of 100 office goers, two out of five said they were too occupied to go out for a lunch break, while over half maintained that those, who ate at their desks were 'anti-social'. The worst smell has said to be mackerel or sardines, followed by cheese and eggs yet fewer than one in five workers ask a colleague to eat somewhere else. Buttered toast topped the list of the best-smelling food, followed by fresh pastries and a bacon sandwich [2]. The researcher and co researcher of this study, some people may not realise how much of an effect their lunch choices could have on co-workers who sit near them. But desktop dining may not only be bad workplace etiquette it could also have a detrimental effect on waistlines. Experts have shown that the growing culture of eating in the office could lead to frog, with health psychologists it distracts people into 'forgetting' they have eaten [3]. Also, in an earlier research, experts have shown that not taking time out

to eat a proper meal, and being distracted sitting in front of a computer, could mean people remain hungry and want to eat again later. Lead author "Al desko diners run the risk of increasing their food intake later in the day which can lead to weight gain and obesity. Eating at one's desk is also highly unhygienic regards to nail and yellow teeth with computer keyboards and worktop surfaces being riddled with millions of bacteria. In lead researcher, experts found that the average office worker comes into contact with 10 million bacteria a day [4]. We know from studies 3,000 organisms per square inch can be found on a keyboard or over 1,600 a computer mouse", researcher said. "Over the course of a day may be picking up those bacteria and then if suddenly decide to have lunch at desk without washing the hands first, are basically transferring those bacteria into the mouth and gut filling went wrong and can fast the skin aging process.

## Conclusion

In this work, by considering the problems of Pharmaceutical Institutions governance gold touch upon the raison determined of Pharmaceutical Institutions. There is a substantial void in the literature on both corporate governance and international business. Both these ample and rich research streams have greatly developed over a few last decades, however somehow there is a pau-

city of contributions that would address research questions that arise at the interface of these fields of research. In recognition of this opportunity for a contribution, lead researcher proposes a novel theoretical construct of the culturally determined agency. It draws from the behavioral theory of corporate governance and allows for the accommodation of the cultural factors in the analysis of the governance practice. It also discusses the exemplifications of potential applications of this theoretical concept to the stateofheart topics of the Pharmaceutical Institutions governance and management that are of high managerial relevance. It is hope that this theoretical proposition can serve as a useful analytical tool for scholars that will decide to explore this almost uncharted research territory, or that it will at least provoke further discussion and debate on this subject matter.

### Executive Summary

Olive oil is the natural oil extracted from olives leads non smelly food, the fruit of the olive tree. About 14% of the oil is saturated fat, whereas 11% is polyunsaturated, such as omega6 and omega3 fatty acids. But the predominant fatty acid in olive oil is a monounsaturated fat called oleic acid, making up 73% of the total oil content [5]. Studies suggest that oleic acid reduces inflammation and may even have beneficial effects on infection linked to covid and oneshot stool.

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