

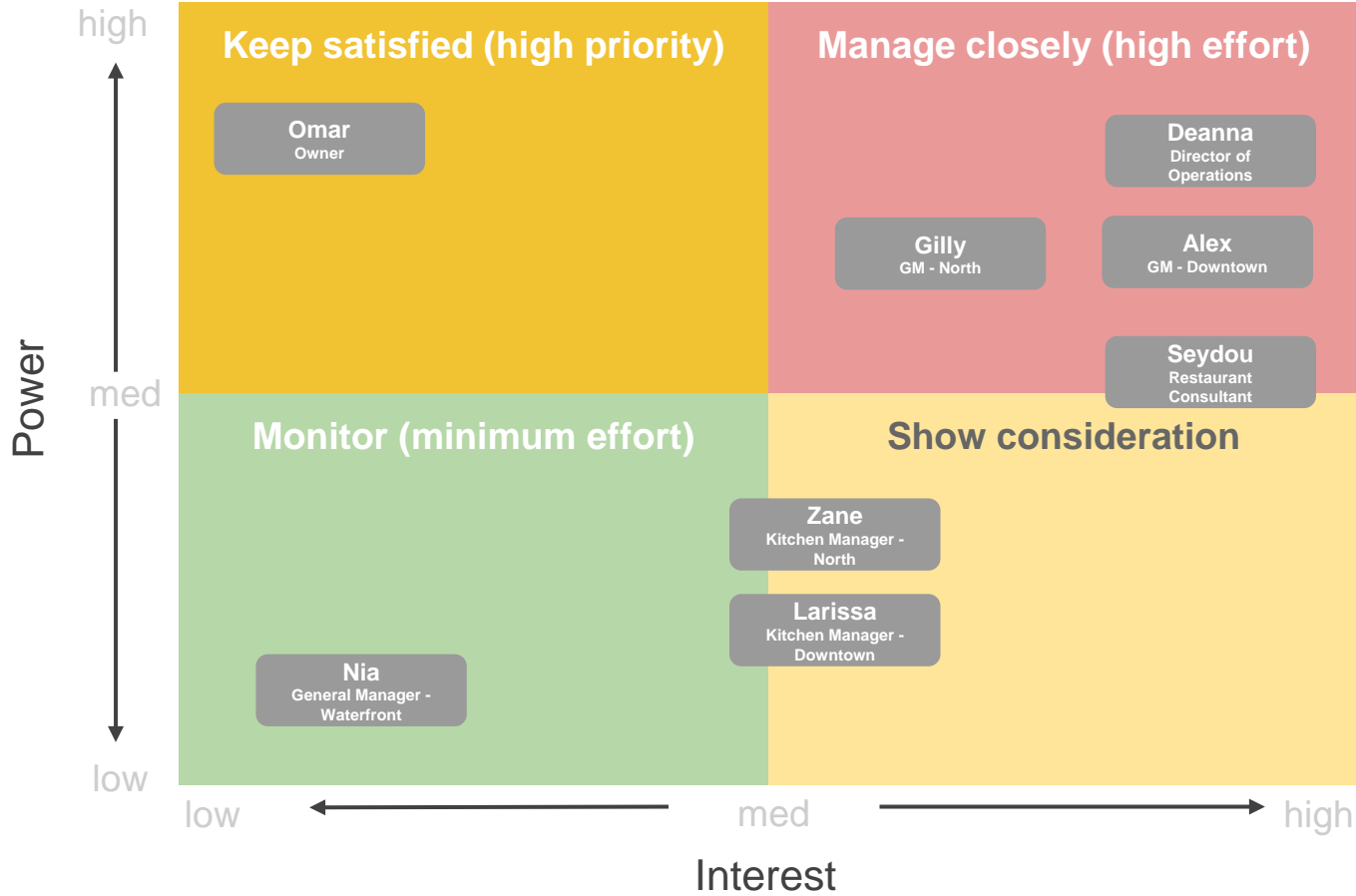
Stakeholder Analysis

Stakeholder	Role	Power (H/M/L)	Interest (H/M/L)	Notes
Omar Mubarak	Dueño	H	M	<ul style="list-style-type: none">Responsible for the general direction, profitability and reputation of the restaurant group.The highest-level stakeholder.
Deanna Coleman	Director de Operaciones	H	H	<ul style="list-style-type: none">Responsible for daily communication between teams.Supervises managers of all locations.Interviews, hires and trains new employees.
Carter Ward	Chef Ejecutivo	M	H	<ul style="list-style-type: none">Makes final decisions on all menu options.Responsible for supervising all chefs employed by Sauce & Spoon.
Gilly Tyson	Gerente General, ubicación North	H	H	<ul style="list-style-type: none">Excellent resource for training and providing information on general restaurant operations.Responsible for hiring and training staff, ordering supplies for the North location, and measuring customer satisfaction
Alex Schmidt	Gerente General, ubicación Downtown	H	H	<ul style="list-style-type: none">He previously worked as retail manager for a large home improvement chain.Trained by Gilly.Responsible for hiring and training staff, ordering supplies for the Downtown location, and measuring customer satisfaction.

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Stakeholder	Role	Power (H/M/L)	Interest (H/M/L)	Notes
Nia Williams	Gerente General, ubicación Waterfront	L	L	<ul style="list-style-type: none">• Extensive experience, having worked from hostess up to management.• She tended a bar at a luxury hotel. This can be useful for the pilot.• Passionate about the restaurant industry.• Responsible for hiring and training staff, ordering supplies for the Waterfront location, and measuring customer satisfaction.
Zane Dutchman	Gerente de Cocina, ubicación North	M	H	<ul style="list-style-type: none">• He was a sous chef before being the main chef: he enjoys his position• He is being trained by Larissa.• Responsible for overseeing daily kitchen operations and administrative tasks, as well as controlling costs and managing staff.
Larissa Stein	Gerente de Cocina, ubicación Downtown	M	H	<ul style="list-style-type: none">• New to Sauce & Spoon.• Previously, managed the kitchen of a Michelin-starred restaurant.• Enthusiastic about her work.• Responsible for overseeing daily kitchen operations and administrative tasks as well as controlling costs and managing staff.
Seydou	Consultor de Tecnología para restaurantes	M	H	<ul style="list-style-type: none">• Has experience in technical support despite being new to the restaurant industry.• First big project and excited to prove his worth.• Helps restaurants implement integrated, cost-effective, and easy-to-use technology systems.

Stakeholder Analysis



Rational Stakeholder Analysis

Interesado	Prioridad	Notas
Omar Mubarak	Keep satisfied (high priority)	Omar is the owner and principal shareholder of Sauce & Spoon, which is why he is considered High Power / Low Interest. He may require weekly updates, with general details on a dashboard instead of daily updates with every detail.
Deanna Coleman	Manage closely (high effort)	Deanna has more decision-making power than the rest of the team she interacts with on a regular basis. She is responsible for communicating and supervising both teams and managers, which is why she is considered High Interest / High Power. Deanna is instrumental in gaining support and approval of final decisions.
Carter Ward	Manage closely (high effort) / Show Consideration	Carter has final say on all menu options, which will affect the creation of our digital menu with the suggested appetizers. Carter is Medium Power/Medium Interest because he oversees the chefs at all locations, his interest in the project is high, however he is not part of the day-to-day decision-making.
Gilly Tyson	Manage closely (high effort)	Gilly is responsible for hiring and training staff, as well as ordering all supplies and measuring customer satisfaction at the North restaurant, which is why she is considered High Interest/High Power. Although she follows Deanna's decisions, she is the expert at her location.
Alex Schmidt	Manage closely (high effort)	Alex is responsible for hiring and training staff, as well as ordering all supplies and measuring customer satisfaction at the Downtown restaurant, which is why he is considered High Interest/High Power. Although he follows Deanna's decisions, he is the expert in his location. He is enthusiastic about selling appetizers, as he considers it important to her customers.

Rational Stakeholder Analysis

Interesado	Prioridad	Notas
Nia Williams	Monitor (minimum effort)	She is responsible for hiring and training staff, as well as ordering all supplies and measuring customer satisfaction at the Waterfront restaurant, however she is not affected by this project. Even so, it is possible that she will be interested when we expand the project, so she will continue to be monitored.
Zane Dutchman	Show consideration	Zane is responsible for overseeing the daily tasks of the kitchen area, as well as controlling costs and managing staff at the North location. We can consider him as Low Power / Medium Interest.
Larissa Stein	Show consideration	She is responsible for overseeing the daily tasks of the kitchen area, as well as controlling costs and managing staff at the Downtown location. We can consider her as Low Power / Medium Interest. It's important to note that Larissa trained Zane and may have influence.
Seydou	Manage closely (high effort)	Seydou will help with the implementation of cost-effective technological, user-friendly systems. Despite not having the last word in decision-making, he is a key player in choosing and installing the correct software for the tablet.



Project Role	Name	Title
Project Sponsor	Omar Mubarak	Owner
Project leader	Peta Tsosie	Project Manager
Team	Deanna Coleman	Director of Operations
	Carter Ward	Executive Chef
	Gilly Tyson	General Manager (North location)
	Alex Schmidt	General Manager (Downtown location)
	Nia Williams	General Manager (Waterfront location)
	Zane Dutchman	Kitchen Manager (North location)
	Larissa Stein	Kitchen Manager (Downtown location)
	Seydou Diallo	Restaurant Technology Consultant