**Email #1**

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| From: Peta  To: Carter  Subject: Omar’s Request for Expansion of Tabletop Menu Pilot  Hi Carter,  Thanks for all your help with planning and executing the Tabletop Menu pilot. I have learned a lot and I have had an opportunity to see how crucial your leadership is to our sustainable sourcing model and also to the seamless operations of our kitchens.  As discussed during our last meeting, Omar- CEO of Sauce & Spoon,would like to expand the rollout to include all the dining areas not just the bar area. He sees this as an opportunity to make inroads into our revenue goals for this year, but I have a couple of concerns about the impact of scaling up too quickly. I believe it will result in more pressure on our kitchen personnel and will negatively impact employee satisfaction.  First reason would be this causing a major impact on our budget and timing. We would risk going over budget and delivering our results late and secondly we would have to forgo data analytics and move straight to hiring additional kitchen staff while also increasing training to support the larger rollout.  I agree that an expanded rollout will be risky especially that it may impact the employee and customer service and might be hard to recover from. I strongly believe that postponing the expansion will be more beneficial. I will be setting up a meeting with Omar to communicate this personally to him. If you have any opinion regarding this email, I will love to share that with him.  Looking forward to hearing from you soon  Best regards,  Peta |

**Email #2**

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| From: Peta  To: Alex  Subj: Meeting with Omar about tablet rollout expansion  Hi Alex,  This is Peta, a project manager of the menu tablet project. Hope you are doing well. Thanks for meeting with me the day before to discuss about Omar’s ideas to expand the rollout to include all the dining areas to achieve larger revenue goals.  Omar would like to expand the rollout to include all the dining areas—not just the bar area. He sees this as an opportunity to make inroads into our revenue goals for this year, but I am worried about the impact of scaling up too quickly.  I am concerned that the larger pilot will negatively impact customer satisfaction at your downtown location. This will lead to longer wait times owing to increased demand and pressure on your current kitchen staff.  As you had mentioned before with your history of restaurant experience, going with the bar area only for the pilot would be the lowest risk while keeping the project on track. By keeping the pilot limited to the bar area only we can more effectively manage the project while still obtaining data metrics. For these reasons I am asking for your support in taking the stance of all dining areas being out of scope.   I would like your help with convincing Omar and Deanna to stick with the original plan and limit the rollout to the bar area, so we can meet our revenue targets while maintaining high levels of employee and customer satisfaction.  I look forward to hearing from you.  Best regards,  Peta |