

# Stakeholder Analysis

Stakeholder	Role	Power (H/M/L)	Interest (H/M/L)	Notes
Omar Mubarak	Owner and CEO of Sauce & Spoon	H	L	<ul style="list-style-type: none"><li>Responsible for the overall direction, profitability, and reputation of the restaurant group.</li><li>Most senior stakeholder.</li></ul>
Deanna Coleman	Director of Operations	H	H	<ul style="list-style-type: none"><li>Responsible for daily communication across different teams.</li><li>Oversees the restaurant managers.</li><li>Helps with interviewing, hiring, and training new employees.</li></ul>
Carter Ward	Executive Chef	M	M	<ul style="list-style-type: none"><li>Has the final say on all menu choices.</li><li>Responsible for overseeing all other chefs employed by the restaurant.</li></ul>
Gilly Tyson	General Manager (North)	M	H	<ul style="list-style-type: none"><li>Great resource for training and providing input on general restaurant operations.</li><li>Responsible for hiring and training staff, ordering all the restaurant's supplies, and gauging customer satisfaction at location</li></ul>
Alex Schmidt	General Manager (Downtown)	M	H	<ul style="list-style-type: none"><li>Previously worked in retail management at a large home improvement chain.</li><li>Trained by Gilly.</li><li>Responsible for hiring and training staff, ordering all the restaurant's supplies, and gauging customer satisfaction at location</li></ul>
Seydou Diallo	Restaurant Technology Consultant	M	H	<ul style="list-style-type: none"><li>Background in tech support and new to restaurant industry.</li><li>First major project and excited to prove himself.</li><li>Helps restaurants implement cost-effective, easy-to-use, integrated technology systems.</li></ul>
Zane Dutchman	Kitchen Manager (North)	L	M	<ul style="list-style-type: none"><li>Sous chef before kitchen manager - enthusiastic about role</li><li>Learning from Larissa.</li><li>Responsible for: (1) Overseeing daily BOH operations and administrative tasks and (2) Controlling costs and managing labor.</li></ul>
Larissa Stein	Kitchen Manager (Downtown)	L	M	<ul style="list-style-type: none"><li>New</li><li>Previously managed kitchen at a Michelin-star restaurant.</li><li>Enthusiastic about role and restaurant work.</li><li>Responsible for: (1) Overseeing daily BOH operations and administrative tasks and (2) Controlling costs and managing labor.</li></ul>
Nia Williams	General Manager (Waterfront)	L	L	<ul style="list-style-type: none"><li>Experience from hostess up to management.</li><li>Tended bar at a luxury hotel which would be helpful for the pilot.</li><li>Passionate about the restaurant industry.</li><li>Responsible for hiring and training staff, ordering all the restaurant's supplies, and talking to customers to ensure that they are happy with their service.</li></ul>

Drag each stakeholder's box to the appropriate place on the power-interest grid

