**Email #1**

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| From: Peta Tsosie  To: Carter Ward  Subj: Tablet Expansion from Bar Area to Dining Areas  Greetings and good day, Carter!  I am Peta Tsosie, the Project Manager at the Sauce and Spoon Menu Tablets.  In response to our project meeting earlier, I would like to have a recap on the change of scope on installing the new tablets from the bar area and into the whole dining experience.  Omar wants to have an expansion of our project scope, as mentioned above, in hopes to attain revenue goals and make the most out of the project opportunity. I completely understand this position as we projected an increase in sales and demand once the onboarding of new automation systems is fully launched.  But as you heard earlier during our meeting, I am not fully behind in this idea. Making such an expansion requires us to hire more kitchen personnel and may increase our expenses in doing so, as we should account for the changes in the training process with changes this big of a scale without impacting the overall operations. Also, our initial analysis is that bar patrons are more likely to have a quicker dining experience than the tabled customers.  While I see that Omar and Deanna saw an increased accuracy in transaction metrics and larger profits if successfully deployed, I’m afraid that the risks could be larger.  I would like to request your help and pitch this in with Omar and Deanna at our next meeting. After all, we’ve both agreed with the premise on our concerns – needing more personnel, maintenance, and hastily rolling out may come up with risks. I am also asking for Alex’s response on this matter.  Rest assured that we may have to compromise and meet in the middle. Fortunately, our earlier meeting shows the eagerness of the team to just push for an incremental rollout.  I’d appreciate your response and thank you so much!  Pete Tsosie  Project Manager |

**Email #2**

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| From: Peta Tsosie  To: Alex Schmidt  Subj: Tablet Expansion from Bar Area to Dining Areas  Greetings and good day, Alex!  I am Peta Tsosie, the Project Manager at the Sauce and Spoon Menu Tablets.  In response to our project meeting earlier, I would like to have a recap on the change of scope on installing the new tablets from the bar area and into the whole dining experience.  Omar wants to have an expansion of our project scope, as mentioned above, in hopes to attain revenue goals and make the most out of the project opportunity. I completely understand this position as we projected an increase in sales and demand once the onboarding of new automation systems is fully launched.  But as you heard earlier during our meeting, I am not fully behind in this idea. Making such an expansion requires us to hire more kitchen personnel and may increase our expenses in doing so, as we should account for the changes in the training process with changes this big of a scale without impacting the overall operations. Also, our initial analysis is that bar patrons are more likely to have a quicker dining experience than the tabled customers.  While I see that Omar and Deanna saw an increased accuracy in transaction metrics and larger profits if successfully deployed, I’m afraid that the risks could be larger.  I would like to request your help and pitch this in with Omar and Deanna at our next meeting. After all, we’ve both agreed with the premise on our concerns – unforeseen variables to account for, staff morale, and customer service quality may be affected, and that the risks may be too much to have this idea rolling. I am also waiting for Carter’s response on this matter.  Rest assured that we may have to compromise and meet in the middle. Fortunately, our earlier meeting shows the eagerness of the team to just push for an incremental rollout.  I’d appreciate your response and thank you so much!  Pete Tsosie  Project Manager |