



**TECHNOLOGICAL UNIVERSITY OF THE PHILIPPINES
TAGUIG CAMPUS**

Bachelor of Technical Vocational Teacher Education
Basic Arts and Sciences Department

Stakeholder Analysis

ITSD220-T - System Analysis and Design

Output 4

PROJECT NAME	Red Oscar Inventory Management System		
CLIENT	Red Oscar Japanese-Filipino Food House		
DURATION	3 Months and 2 Weeks		
START DATE	06/12/25	END DATE	08/01/25
DESCRIPTION	<p>The Red Oscar Inventory Management System is a comprehensive solution designed to streamline inventory tracking and management for Red Oscar Japanese-Filipino Food House. This system provides real-time visibility into stock levels, automates ordering processes, and helps minimize waste, ultimately improving efficiency and profitability.</p>		

STAKEHOLDER	<i>Rolly Bustamante</i>		
POWER	<i>HIGH</i>	INTEREST	<i>HIGH</i>
FUNCTION	<p>Responsible for overseeing daily operations, managing staff, ensuring food quality and service standards, handling budgeting and inventory, and creating strategies to grow and sustain the business. They make key decisions to maintain efficiency, profitability, and customer satisfaction.</p>		
EXPECTATIONS FROM THE PROJECT	<ul style="list-style-type: none">• A reliable and easy to use system that improves sales tracking and inventory management• Easy to use interface for fast and smooth transactions.• Simple and efficient system that helps the store run better, not harder• Clear sales and inventory reports for business insights.• Role-based access for staff.		



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STAKEHOLDER	Mary Joy Alberto		
POWER	Medium	INTEREST	High
FUNCTION	<p>Supports the restaurant owner in overseeing daily operations. They supervise staff, coordinate kitchen and service workflows, manage inventory and supplies, ensure compliance with health and safety standards, and address customer concerns. Their role is crucial in maintaining efficiency, consistency, and a high level of customer satisfaction across all areas of the restaurant.</p>		
EXPECTATIONS FROM THE PROJECT	<ul style="list-style-type: none">• A reliable and easy to use system that improves sales tracking and inventory management• Easy to use interface for fast and smooth transactions.• Simple and efficient system that helps the store run better, not harder• Clear sales and inventory reports for business insights. Role-based access for staff.		

STAKEHOLDER	Ronald Deleon		
POWER	Medium	INTEREST	High
FUNCTION	<p>Responsible for leading the kitchen team, planning and preparing menus, maintaining food quality and presentation, and ensuring proper hygiene and safety standards. They manage kitchen operations, control food costs, train staff, and develop new dishes that align with the restaurant's concept and customer preferences.</p>		
EXPECTATIONS FROM THE PROJECT	<ul style="list-style-type: none">• A reliable and easy to use system that improves sales tracking and inventory management• Easy to use interface for fast and smooth transactions.• Simple and efficient system that helps the store run better, not harder• Clear sales and inventory reports for business insights.• Role-based access for staff.		



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STAKEHOLDER	<i>Arthur Balatong</i>		
POWER	<i>Low</i>	INTEREST	<i>Low</i>
FUNCTION	<p>Responsible for opening preparations such as cleaning and setting up the dining area, preparing utensils and condiments, and assisting with initial food prep if needed. Greets and serves early customers, handles breakfast orders efficiently, and ensures the restaurant is ready for full operation.</p>		
EXPECTATIONS FROM THE PROJECT		<ul style="list-style-type: none">• A reliable and easy to use system that improves sales tracking and inventory management• Easy to use interface for fast and smooth transactions.• Simple and efficient system that helps the store run better, not harder• Clear sales and inventory reports for business insights.• Role-based access for staff.	

STAKEHOLDER	<i>Mary Ann Alberto</i>		
POWER	<i>Low</i>	INTEREST	<i>Low</i>
FUNCTION	<p>Focuses on maintaining smooth service during peak hours. Takes and serves orders, assists with table turnover, keeps the dining area clean and well-stocked, and coordinates with kitchen staff to ensure timely food delivery. Also supports both morning and closing teams as needed.</p>		
EXPECTATIONS FROM THE PROJECT		<ul style="list-style-type: none">• A reliable and easy to use system that improves sales tracking and inventory management• Easy to use interface for fast and smooth transactions.• Simple and efficient system that helps the store run better, not harder• Clear sales and inventory reports for business insights.• Role-based access for staff.	



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STAKEHOLDER	<i>Richee Ann Ais Rodrigo</i>		
POWER	<i>Low</i>	INTEREST	<i>Low</i>
FUNCTION	<p>Handles end-of-day tasks such as final service for late customers, cleaning tables and workstations, restocking supplies, disposing of waste, and securing equipment. Ensures the restaurant is clean, organized, and ready for the next day's operations.</p>		
EXPECTATIONS FROM THE PROJECT	<ul style="list-style-type: none">• A reliable and easy to use system that improves sales tracking and inventory management• Easy to use interface for fast and smooth transactions.• Simple and efficient system that helps the store run better, not harder• Clear sales and inventory reports for business insights.• Role-based access for staff.		