**Email #1**

| From: Peta  To: Alex  Subj: Project Rollout Coalition  Hey Alex, hope all is well!  I wanted to request your assistance in helping me negotiate the terms of the project scope with Omar and Deanna, as you and I both agree the rollout is not ready to be implemented through the entire restaurant, and your influence and experience in the company can help bring more value to our suggestions. You made some excellent points during our last meeting about the number of variables that need to be accounted for, and we do not want to risk jeopardizing the staff morale and customer service quality. As Seydou mentioned, there will evidently be less risks associated with rolling out the project in the bar versus the whole restaurant, and I understand it will be difficult for your restaurant staff to recover from issues arising from a project that is not properly planned out. Furthermore, we should also consider Larissa’s suggestion of involving data reports first to get a better sense of how well the initial rollout will go before proceeding with an expansion.  Please let me know if you have any questions and let me know if you have more thoughts you would like to share.  Thank you,  Peta |
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**Email #2**

| From: Peta  To: Carter  Subj: Project Rollout Coalition  Hey Carter, hope all is well!  I wanted to request your assistance in helping me negotiate the terms of the project scope with Omar and Deanna, as you and I both agree the rollout is not ready to be implemented through the entire restaurant, and your influence and experience in the company can help bring more value to our suggestions. You have previously expressed concerns regarding the well-being and morale of your kitchen staff and overall customer service experience with the initial bar rollout, and I believe expanding our project scope even further could be detrimental to those concerns. Seydou has mentioned that it is more beneficial to incrementally expand the rollout to help your kitchen staff adjust to the new procedures in the restaurant, as the kitchen will need more time, and potentially new staff, to scale up to these updated operations.  Let’s discuss further on how we can be more strategic with our negotiation, as I understand you have previously brought this case up in the past. |
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