

## Stakeholder Analysis Table – Cafeteria Improvement

Stakeholder Name	Title	Role	Power / Interest (H/M/L)	Requirements	Concerns
Students	N/A (students)	Primary users of the cafeteria	Power: L / Interest: H	More variety, low prices, healthier options	Limited menu, possible price increase with changes
Cafeteria Staff	Cooks & servers	Prepare and serve food daily	Power: M / Interest: M	Simple menu, manageable workflow	Extra training needed, possible ingredient shortages
University Administration	Management	Oversees campus facilities	Power: H / Interest: M	Improved student satisfaction, low cost	Budget constraints, long-term viability
Suppliers	Food suppliers	Provide ingredients and products	Power: M / Interest: L	Reliable orders, consistent menu	Low profit margin, delivery challenges
Health & Safety Department	Campus safety/quality team	Ensure food safety and cleanliness	Power: M / Interest: H	Hygiene compliance, safe food handling	Risk of non-compliance with limited resources
Teachers & Staff	University employees	Secondary cafeteria users	Power: L / Interest: M	Variety, balanced meals	Long queues, lack of appealing options
Cafeteria Management	Cafeteria manager	Daily operations and menu planning	Power: H / Interest: H	Efficient service, cost control	Staff workload, supply chain issues
Finance Department	University finance team	Budget oversight	Power: H / Interest: L	Cost-effectiveness, no overspending	Unplanned expenses, low revenue
Parents	Student guardians	Indirect stakeholders	Power: L / Interest: M	Affordable, nutritious meals for students	Concern over food quality and cost