



PMO Flashmob Event

PM Tools... Tips, Tricks and Things to Consider

Maggie McGearry

(CBMBA, APMP; cPMO Manager, Sainsbury's Bank)



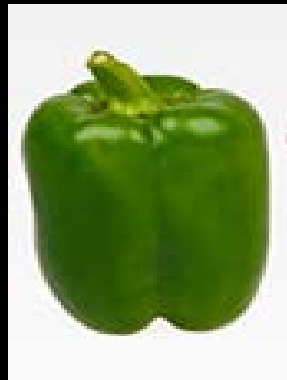
WELCOME!

Thought experiment/activity – do you remember?....

READY
STEADY
COOK



You have one hungry diner who wants a satisfying meal. Here is all the list of **INGREDIENTS** to choose from... Start planning your dish!



1. Onions 
2. Sweet Corn 
3. Pineapple 
4. Avocado 
5. Asparagus 
6. Sweet Peas 
7. Mangoes 
8. Eggplant 
9. Cantaloupe 
10. Kiwi 
11. Cabbage 
12. Watermelon 
13. Sweet Potatoes 
14. Grapefruit 
15. Mushrooms 

1. Apples 
2. Celery 
3. Strawberries 
4. Peaches 
5. Spinach 
6. Nectarines 
7. Grapes 
8. Sweet Bell Peppers 
9. Potatoes 
10. Blueberries 
11. Lettuce 
12. Kale/Collard Greens 

Did it match her requirements? What about her expectations?

Would it have worked if the place she had visited for a meal was here...?

Gina's



Or here...?

Dragonaro



Would it have worked here...?

Azur

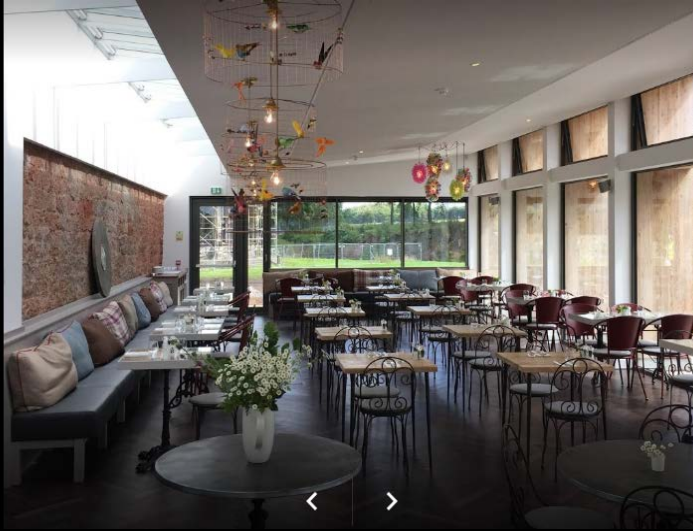


Or here...?

The Snack Shack



TOOLS for the job...
Tableware and Cutlery



In any new catering venture you need Cutlery, but which type will depend on a lot of factors including menu, setting, target market etc.



To summarise:

Remember, whether it's a new or existing tool – when thinking about **how** you use or deploy it, **context** matters!

And now for **The Mains... !**

Please welcome...



Nicole Reilly
from
Growth Through Knowledge