

# MOPR CIFP Work Plan

Dave Anders, Director – Stakeholder Affairs  
CIFP – MOPR  
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## Process – M34, section 8.6.4

**Stage 1** – Similar to the normal CBIR process. PJM will provide stakeholder education and its initial solution package and alternatives considered, including its option alternatives to stakeholders

**Stage 2** – Stakeholders may discuss any previously considered and/or new alternatives, with row-by-row reviews of the CIFP matrix.

**Stage 3** – Based on the row-by-row discussions, PJM will finalize its package, and stakeholders will create alternative packages as appropriate.

**Stage 4** – “Final Meeting”: For the benefit of all meeting attendees, PJM will review its package proposal in the solution Matrix on a row-by-row basis to show how its solution addresses the PS/IC. At the conclusion of the PJM presentation, Members and invited non-Member stakeholders, whether individually or in self-selected coalitions, will provide feedback to the Board on the impacts, positive or negative on the option details contained within the solution Matrix.

## Work Plan

Pre-CIFP		Posting
Discussions	April 7 (2:30-4:30) April 9 (9:00-12:00)	April 2 April 6
Poll	April 9-16	
Discussions (continued)	April 20 (8:00-11:00)	April 15
Formal Process		Posting
<b>Stage 1:</b> PJM PS/IC & proposal	April 28 (9:00-4:00)	April 23
<b>Stage 2:</b> PJM and stakeholder development of the matrix (options)	May 10 (9:00-4:00) May 17 (9:00-4:00) May 26 (1:00-5:00)	May 5 May 12 May 21
<b>Stage 3:</b> PJM and stakeholders finalize proposals	June 7 (9:00-4:00) June 16 (9:00-4:00)	June 3 June 11
<b>Stage 4:</b> Final meeting MC Meeting (MC vote)	June 30 (9:00-1:00) June 30 (2:00-5:00)	June 23 June 23
Board review		
Feedback to members		
Filing	July 16	

Design Components	Priority	A	B	C	D
Flour	Medium	<b>White</b>	<b>Whole Wheat</b>	<b>Gluten-Free</b>	<b>Rye</b>
Sweetener	Medium	<b>White Sugar</b>	<b>Brown Sugar</b>	<b>Honey</b>	
Shape	Low	<b>Flat</b>	<b>Round</b>	<b>Bundt</b>	
Flavor	High	<b>Vanilla</b>	<b>Chocolate</b>	<b>Strawberry</b>	<b>Almond</b>
Moistener	Low-Medium	<b>Oil</b>	<b>Butter</b>	<b>Sour Cream</b>	

Design Components	Priority	Solution Package 1 (Recipe 1)	Solution Package 2 (Recipe 2)	Solution Package 3 (Recipe 3)	Solution Package 4 (Recipe 4)
Flour	Medium	<b>White</b>	<i>Gluten-Free</i>	<i>Whole Wheat</i>	<b>White</b>
Sweetener	Medium	<i>White Sugar</i>	<i>Honey</i>	<b>Brown Sugar</b>	<b>Brown Sugar</b>
Shape	Low	<i>Flat</i>	<i>Round</i>	<b>Bundt</b>	<b>Bundt</b>
Flavor	High	<i>Vanilla</i>	<i>Strawberry</i>	<b>Chocolate</b>	<b>Chocolate</b>
Moistener	Low-Medium	<b>Butter</b>	<i>Sour Cream</i>	<i>Oil</i>	<b>Butter</b>

- Stage 2:
  - This is the time for stakeholders and PJM to add options across the design component rows
  - We have through the May 26 meeting to finalize the options
- Stage 3:
  - This is the time for PJM to finalize its package, and for stakeholders to formulate alternative solution packages, using the options developed in Stage 2
  - We have through the June 16 meeting to finalize the solution packages

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