

FoodPro® *from Aurora Information Systems, Inc.*

1873 Route 70 East, Suite 220, Cherry Hill, New Jersey 08003 856-596-4180 aurora@FoodPro.com

New Programs & Major Enhancements

Catered Events Scheduling, Billing, & Reporting Interface

FoodPro integrated with Microsoft Outlook®

Catered Events Module Enhancements

Updated Scheduler, New Reports, & New Programs

Location Inventory Template

New copy and replication features

Recipe History Report

A new report showing recipe usage over time

Vendor Bid Price Change Report

A new report showing Vendor Bid Price fluctuations over time

FoodPro® on the Go!

Web presentation for customer ordering and delivery

Release Highlights

- ◆ More programs upgraded with HostAccess features
- ◆ Global Recipe Program has several new features
- ◆ Pre and Post Cost to the screen from Global Reports menu
- ◆ Updates for the Replace Ingredient Program
- ◆ Changes to the Location Cost Summary
- ◆ Additional features in Purchase Requirements
- ◆ Vendor Bid Program features a new sort and a Catch Weight Flag
- ◆ New sorts available for Invoicing by Exception

Catered Events Scheduling, Billing, & Reporting Interface

Integrated with Microsoft Outlook, this interface combines Outlook's powerful contact management and event scheduling features with FoodPro's food management and production capabilities, providing users with unsurpassed flexibility for creating and planning events as well as real-time reporting of costs and other pertinent financial data. Other features of the interface include a report writer and generator that allows users to create custom reports; a Catered Event Report program that offers several reports designed to illustrate productivity, sales, and financial data; and a customizable billing interface, that is fine-tuned depending on the needs of the Catering Operation.

Catered Events Module Enhancements

The Catered Event Module has been updated to include many new features. The most obvious update is that the event maintenance program is now in a tabbed, spreadsheet style format that enables users to create & navigate events by menu type (Food Menu, Beverage, Equipment, and Miscellaneous). Users now have a new reporting option, the Purchasing Delta Report, which they can use to make more informed decisions on what additional inventory items need to be purchased to satisfy the needs of an event (or events) scheduled at the last minute. Locations are no longer tethered to Global Menu Categories, now each location can (if they choose to) take advantage of creating their own menu categories.

The new Catered Events Menus Program allows users to define per person pricing for individual menus as well as setting the criteria for selecting a number of recipes per menu category per menu (Choose X recipes out of Y). Users can now add multiple menus per event and they can add specific recipe notes to recipes within an event.

Another new feature available to users is the ability to add a recipe and/or an item to an event that is not part of the original menu.

Another new program being introduced is the Catered Events Inventory Program. This program enables catering operations to create and maintain a set of inventory items that are used for resale. Users can define various parameters for the inventory items: Selling Unit (a new concept introduced in this release), Recipe Units per Selling Unit, Menu Category, Acceptability Factor, Reforecast Flag, and the Price Per Selling Unit. Users can choose to manually set a selling price or have FoodPro calculate the Selling Price based on the Gross Profit Objective. Users also have the ability to set Price Multipliers (cost mark-ups) to their Catered Events Inventory.

FoodPro on the Go!

Our newest offering in the Web Presentation area, "FoodPro on the Go!" enables customers to place orders via the internet, and integrates the orders with FoodPro programs including recipes, inventory status and purchasing modules. FoodPro on the Go! is customized for your operation through new interface setup programs and inclusion of your own bitmaps and backgrounds.

Global Inventory

Among other things, the **Global Inventory** program allows for adding the vendor ordering number (VON) when adding a new item, and for modifying the VON for existing items. With this release, this process has been streamlined with the addition of a prompt to add the vendor number. For new items you can add the vendor number with the vendor ordering number in one field, thus eliminating extra key strokes to view the VON program.

Global Recipe

We have added the ability to insert ingredients anywhere on the grid. We have also added the ability to export the recipe to Microsoft Word. Another feature included with this release is the Product Information Field which is used as a description of the recipe in several FoodPro Modules (Catered Event Scheduling Billing and Reporting Interface; FoodPro on the Go!; and the Interactive Web Menus). Users of the Nutritional Analysis Module will notice a new feature that takes advantage of pop-up help bubbles (or Cell Tips), now when you place your mouse pointer over the NDB Pointer cell, the details for that cell appear in a pop-up Cell Tip.

Location Cost Summary

The Location Cost Summary\Inventory Analysis program now allows users to selectively process locations either individually or as a group. This feature is available when trying to run the report from Global.

There have been several updates for working with Consolidated Location Cost Summaries as well: consolidated cost summaries can now be run at any time during the week. They can also be accessed without processing the Inventory Analysis. These updates give users greater flexibility in retrieving financial data at times that may be more conducive to their needs.

Location Inventory Template

This Inventory Template program has been updated to include the Replication mode feature similar to that of the recipe template program, it provides for changing one or more fields across a group of inventory items.

Precost and Postcost to the Screen in Global

Release 1.7 brought you the new Precost and Postcost reports to the screen within the locations. Release 1.8 brings those reports to Global. From within Global, users will be able to review the Precost and Postcost reports for any of their locations. Also in this release, users will be able to access the Postcost information for the past week after the Production Run has been completed.

Purchase Requirements

Two new features have been added to this program. The first is that users may now enter orders beyond the plan week. The second is a new drill down report, the Purchasing Needs Report. This report is similar to the Display Inventory Needs and Purchasing Status program (located under Purchasing), however with this new report, users can drill down to see the exact source of the need.

Replace Ingredient Program

The Replace Ingredient Program now features advanced search capabilities, the ability to make changes to lists of recipes (created in the Master Lists Program), and the ability to generate both exception reports and confirmation reports.

Recipe History Report

The Recipe History Report is new to FoodPro. It allows users to review information about specific recipes (or lists of recipes) based on: location, date range, meals. Various sort options are available: by recipe number, name, number of portions served, and last served. When reports are previewed to the screen, user can drill down to get more information about the recipe in question: menu it was served on, number of patrons served, and the popularity of the item (as compared to the other items on that

same menu). The program is available in Global as well as in the Locations.

Vendor Module

We have changed the way the bid dates appear in the individual mode of the Input Vendor Bids Program. Since many of our users are going to weekly or more frequent bids, it made sense to have the newest bid dates entered appear for user review. This eliminates the need for the user to press the enter key to navigate to the end of the list.

Additionally, a new field has been added to the Vendor Bid Program: the *Catch Weight Flag*. This flag determines how invoices will be received for a particular item for a vendor. The Catch Weight Flag will work in conjunction with other elements (the Invoice by Exception setting in Vendor Maintenance and the Recipe Unit/Purchase Unit Ratio defined in the Vendor Bid File) to determine how specific items will be received from specific vendors: Purchase Units or Inventory Units. As an item is received, the price will reflect how the user chose to receive the item.

In Vendor Maintenance, we have updated the Invoicing by Exception sorting choices. The criteria for how an invoice is sorted, as it is received is based on two different foundations. They can be sorted by FoodPro based criteria: Name, Number, or Cost Category or they can be sorted by Vendor criteria: Vendor Ordering Number or Vendor Category. If the sort based on the Vendor Category is selected, a secondary sort is imposed based on the Vendor Ordering Number. This update will especially be an asset to users of the Vendor Orders Interface.

Another new report being introduced in this release is the *Vendor Bid Price Change Report*. This report shows price changes over a defined period of time for inventory items. The search criteria for the report

includes single or multiple vendors, lists from the Master Lists Programs (Vendor Lists and Item Lists) and/or cost categories. When previewed to the screen, users can drill down on specific items to get more details about the item.

Program upgrades to Host Access Standard

- ◆ Purchase Recap
- ◆ Inventory Usage Report
- ◆ Storage Areas
- ◆ Commissary Departments
- ◆ CE Precost Reports
- ◆ CE Schedule Reports
- ◆ CE Maintenance

Aurora Digital Signature

Since data security is of prime importance to our customer base, we have developed a digital signature for programs requiring the usage of Macros in Word or Excel. These programs are our Food Pro Applets, including the Menu Builder and Menu Wizards, Location Cost Summary, and Catering Invoices. This applies to Office XP and Office 2000 users.

Looking Towards the Future

In January 2006, there will be new guidelines in effect for the Nutrition Fact Label. Therefore, in the latter part of 2005, customers that have the Nutritional Analysis Module will be receiving an update that will reflect the upcoming changes. These changes include the addition of Trans Fats and Sugars to the updated labels. We will also be updating the USDA database to release version 17 at that time.

FoodPro News

Our Web site has gone through some changes to help serve current and potential customers. Updated with monthly activities, client news and user group activities, we hope to help keep you informed. Check it out at www.foodpro.com

Aurora Information Systems would like to announce that we have formed a relationship with a new nutritional database vendor. The name of the company is ESHA Research and the product that we will be interfacing with is Food Processor SQL.

Decision Support Systems Resources, a web-based knowledge repository, features FoodPro at the University of Northern Iowa as a case study here:

dssresources.com/cases/foodpro/

User Conference 2005

University of Arizona, Tucson

User Conference 2006

Mt. Holyoke College, South Hadley, Massachusetts

Consider adding FoodPro Modules

FoodPro can boost your marketing efforts through our Web Presentation Software. These include Menus and Nutritive Analysis on the Web and our new product FoodPro on the Go! Aurora assists with installation, completes testing and provides support for each module. Many of our clients are going the prime vendor route, and we offer an interface between FoodPro and the vendor to upload bid pricing into FoodPro and to develop an orders-out file for transfer to the vendor.

- ◆ Catering Scheduling, Billing, & Reporting Interface
- ◆ Nutritive Analysis
- ◆ FoodPro on the Go!
- ◆ Post Cost
- ◆ Vendor Bid Interface & Vendor Orders Interface
- ◆ Transfer Interface
- ◆ POS interface & Sales Reporting
- ◆ Accounts Payable Interface

Onsite Training

Onsite training is one of the ways that your staff makes the most out of FoodPro. Keep your team up to date on documenting food cost, profit projection and product enhancements. Sessions are tailored to your operation, using your data. Contact Aurora Information Systems for date availability!