

FOODPRO[®] RELEASE 2.0

PRODUCT BULLETIN

Fall 2007

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Upcoming FoodPro User Conferences:

- Syracuse University - 2008
- University of Massachusetts - 2009
- University of Wisconsin, Platteville - 2010

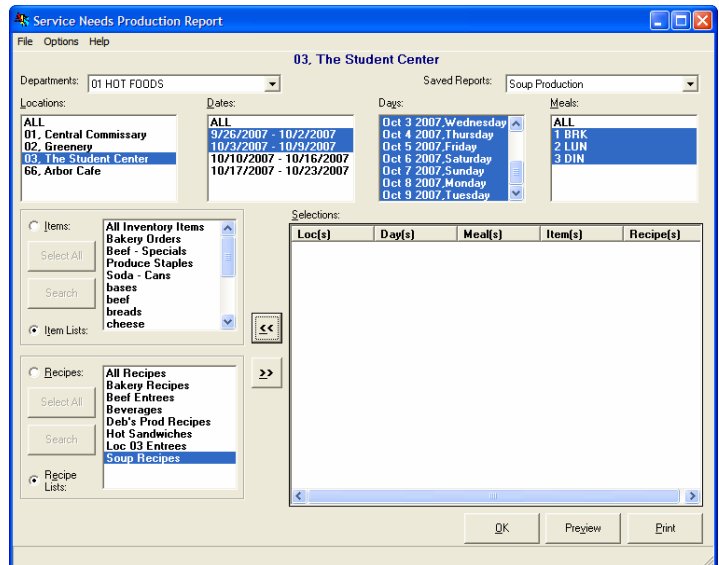
SERVICE NEEDS PRODUCTION REPORT

The Service Needs Production Report program is a new concept within FoodPro. Users can now generate real time production information independent of the Production Run enabling production areas to respond to service changes much more efficiently.

An example of how this program can be used is in a Catering Operation. It enables the catering sales staff to make last minute changes to an event and then immediately generate updated production information for the kitchen.

Building the report is simply a matter of pointing-and-clicking the various criteria fields: Department, Locations, Dates, Days, Meals and then Items and/or Recipes.

Criteria can be saved for future use, enabling production staff to create standardized reports that will be used on a regular



basis.

Once the criteria is selected and the report is generated, a new window will open displaying a summary of all of the recipes and/or items that require production including the dates and amounts required. Catering Operations will appreciate that Recipe Notes are also listed on the summary.

After reviewing the summary, production staff can easily print recipes, subassemblies, and storeroom requisitions from within the program. Additionally, the summary itself is printable and can be used as a commissary style production order.

MODIFY DELIVERY INFORMATION

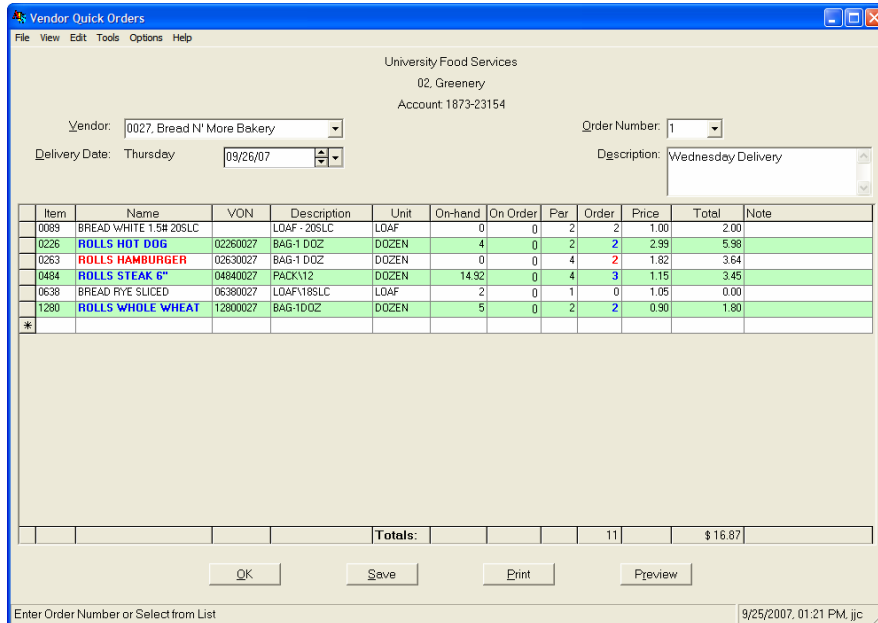
In this release, the Modify Delivery Information program has been updated to include the newer grid printing tools that are used in other FoodPro programs. These grid tools enable users to print their Purchase Requirements directly from within the

program. Another new feature is the ability to display Storage Area & Storage Sequence for each item. The combination of these tools will enable users to review and print out lists of shortage items with the idea that they can go back to the storage areas to physically

count the "on-hand" amounts and make a determination as to how they need to react to the shortage.

VENDOR QUICK ORDERS

The Vendor Quick Orders program will enable users in retail operations to create orders quickly by helping them make informed purchasing decisions based on planned information as opposed to forecasted information. The information is "real-time" and is comprised of actual on-hand (based on sell through from POS polling) as well as other displayed information (needs based on par levels and the amount of product already on order). Some features of this



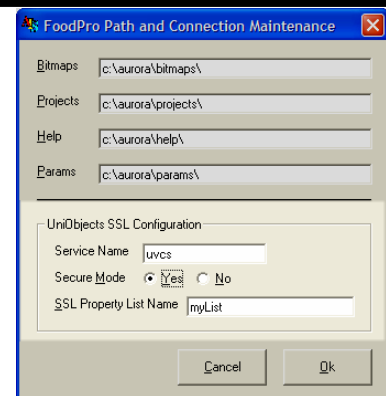
and then create orders based on Daily, Weekly, or Seasonal Par Levels; use past orders to create future orders; use inventory item lists to quickly create orders for items commonly ordered together (and/or often). From simple one-time orders to more complex ordering schedules based on daily par levels, the Vendor Quick Orders program will be a benefit to all retail operations from C-stores to retail eateries.

new program are: the use of color-coding on the screen illustrating the differences between what the program calculated as the "amount to be ordered" and the actual amount being ordered; the ability to first define

FOODPRO SECURITY—UNIOBJECTS & SSL

We understand that network security is a hot topic on many campuses, and so we are pleased to announce that FoodPro Release 2.0, will feature two new programs that will assist campus or departmental IT groups in setting up, diagnosing, and maintaining SSL (secure socket layers) integrity within the FoodPro environment. The Main-

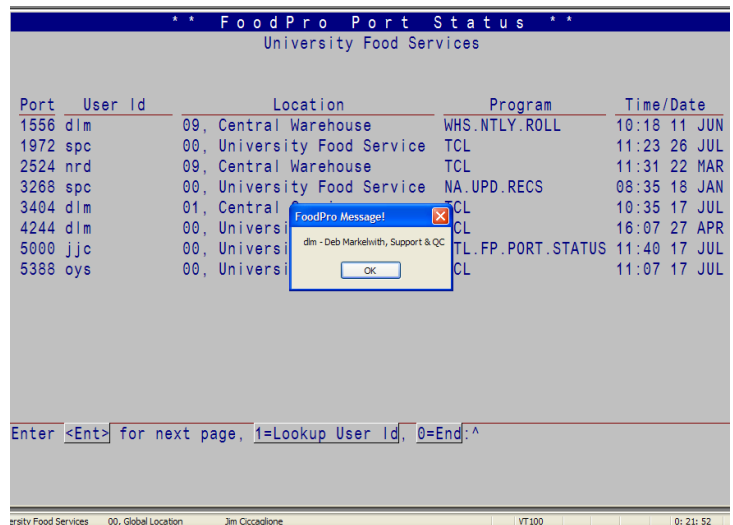
tain Connection Parameters program will enable users to define their SSL connection values. Once that is done, then individuals will use the Connection Diagnostics program to review their settings and to ensure that the SSL connection is successfully implemented.



USER ID LOOKUP

Users that are familiar with the Port Status utility know that using that utility as a tool to determine who is logged in what they are doing can be a guessing game because sometimes User Id's do not easily indicate the name of the user. In FoodPro 2.0, we have added a new feature to the utility, the User Id Lookup. While reviewing the Port Status list, should you

need to determine the identity of one of the users, simple select the option to Lookup Id and then enter their User Id, then the utility will return a Full User Name and Title associated to the User Id.



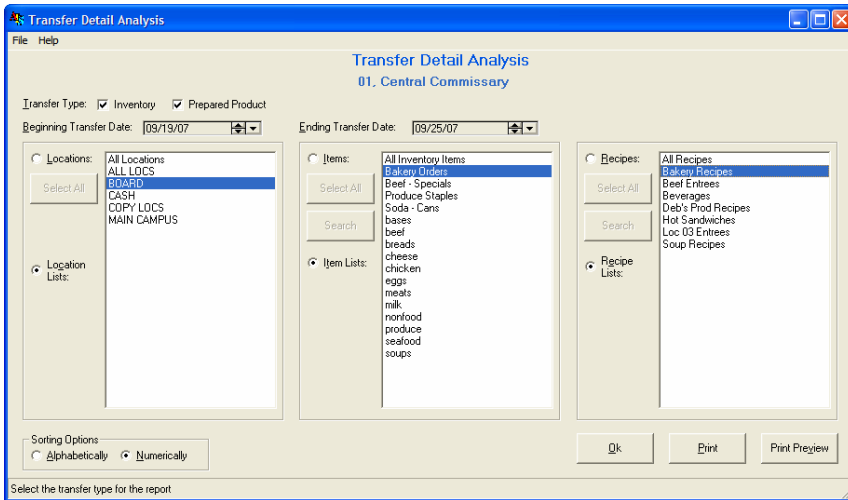
TRANSFER DETAIL ANALYSIS REPORT

Have you ever wondered to yourself about how much of a product was transferred between two location for a given time period? Well, with the new Transfer Detail Analysis Report you will be able to find out!!!

This new program enables you to retrieve details about inventory and prepared product transfers for a selected range of dates (up to the last

156 weeks). You can also take advantage of various lists (Location lists, Item lists, and Recipe lists) to build criteria for generating the Transfer Detail Analysis Report.

The report can be sorted alphabetically or numerically and when it is generated it displays the sending\receiving location, item\recipe, date, transfer number, unit cost, and extended cost.



CATERING SALES MODULE & WEB CATERING INTEGRATION

Catering And Sales Operations using the newest enhancement module, the FoodPro Web Catering Module will benefit from complete product integration with the 2.0 release.

For those of you not familiar with the product, the Web-Catering Module enables catering customers to plan events 24 hours a day, 7 days a week, via the internet. In the 2.0 release, the new WebUpdate utility imports the catering web events into FoodPro. It has been designed to work with the Windows Scheduled Task utility so that it could set to run at regular intervals for the purpose of importing newly planned events into both FoodPro and Microsoft Outlook.

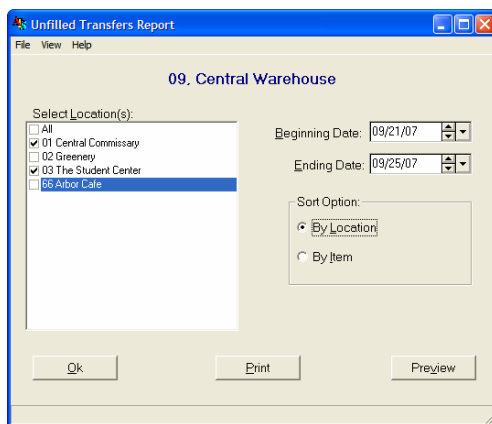
In addition to the product integration enhancements, the Catered Events Reports Program has been updated to include a new filter used to gather data for generating reports: Contacts. The new filter adds more flexibility to this program for our users.

UNFULFILLED ORDERS REPORT

The new Unfilled Orders Report will enable operations with the Warehouse Module to generate a summary report that displays any orders that may require further scrutiny because the order quantities have not been fulfilled. This will allow the warehouse staff to make educated decisions on how to proceed with filling the orders. For example, perhaps the vendor is providing 2 drop shipments on that particular day, so the warehouse can notify the

receiving location that the remainder of the order will be delivered later on after the second shipment arrives.

The Unfilled Orders Report drives off of allocations as calculated by the printing of transfers. Therefore it is best to run this report after transfers have already been printed. Locations will also be able to run this report so that they can review their open warehouse orders to see what items are not going to be deliv-



NUTRITIVE ANALYSIS MODULE RELEASE UPDATE

This release will bring customers using the Nutritional Analysis Module up to date with the latest database updates.

Operations using the USDA Database will be brought up to USDA Handbook 19.

Additionally, operations that use eshaResearch's Food Processor SQL are encouraged to install their 10.1 version release.



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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!

We'll See You in Syracuse, July 2008!!!

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!

Perhaps your operation is going the prime vendor route, if so we offer a custom interface between FoodPro and your vendor to upload bid pricing into FoodPro and to develop an orders-out file for transfer to the vendor for electronic ordering.

Is your campus catering office struggling to keep pace with technology? Do you have a difficult time getting event information from them for the purposes of ordering food and preparing the correct menu for them? If that is the case, why not inquire about how the new Catering Sales Module can help you work more efficiently as a team! For each module, Aurora assists with installation, completes testing and provides support.

Available Enhancement Modules:

- ◇ Catering Sales Module
- ◇ Nutritive Analysis
- ◇ FoodPro on the Go!
- ◇ Post Cost
- ◇ Vendor Bid Interface & Vendor Orders Interface
- ◇ Transfer Interface
- ◇ POS Interface & Sales Reporting
- ◇ Accounts Payable Interface
- ◇ Web Catering Module
- ◇ Menus on the Web
- ◇ EDI Invoicing