

FOODPRO[®] RELEASE 2.1

PRODUCT BULLETIN

Fall 2008

INSIDE THIS RELEASE:

<i>Top Purchase Report</i>	1
<i>Inventory Book</i>	1
<i>Master Lists</i>	2
<i>Searches in FoodPro</i>	2
<i>General Enhancements</i>	2
<i>User Profiles</i>	3
<i>Web Preferences for Menus on the Web</i>	3
<i>Vendor Maintenance</i>	3
<i>Forecasting</i>	3
<i>Stock Keeping Items</i>	4
<i>Recipe History Report</i>	4
<i>FoodPro Compatibility</i>	4
<i>Service Needs Production Report</i>	5
<i>Warehouse Updates</i>	5
<i>Host Access Updates</i>	5
<i>News & Information</i>	6

Upcoming FoodPro User Conferences:

- *University of Massachusetts - 2009*
- *University of Wisconsin, Platteville - 2010*

TOP PURCHASE REPORT

Report Date: 7/15/2008 Time: 3:59:30PM		15 Top Purchases Report		Page: 1
		Harvard Dining Services		
Effective Start Date: 01/01/08		Effective End Date: 06/30/08		
Vendor: 0026				
Sort by Cost				
Item	Purchasing Unit	Units	Amount	
3744, PB JUICE FRZ CONCEN ORANGE	4/3.5LTR	778	44,630.52	
1305, BB TURKEY RAW SK/ON SARA LEE	4/5#	267,080	38,703.39	
4354, BB TURKEY SMOKED PRE-SL	6/2LB	1,258	37,953.85	
1347, QK OIL COOKING ELITRA	1/CS	934	28,273.01	
7415, Q GROUP OTHER GROCERIES SUPP	DOLLR	24,425	24,424.55	
0452, MA POTATO LEGAL FRENCH FRIES	6/5#	1,184	21,751.43	
3747, PB JUICE FRZ CONC CRANBERRY	3/3.5 LTR	517	20,628.05	
0027, AD PORK BACON LAYOUT 15#/CASE	CASE	703	20,588.82	
3745, PB JUICE FRZ CONCEN APPLE	3/3.5LTR	434	19,530.52	
3746, PB JUICE GRAPEFRUIT RED FZ CON	3/3.5LTR	293	18,362.85	
0894, AA BEEF SHAVED STEAK 10#CASE	10#CASE	918	18,315.65	
1669, QK OIL 75/25 BLEND 6/1 GAL US	6/GAL	311	17,731.91	
2320, AD HAM SLICED HORMEL	6/2#	462	17,339.64	
2804, FB TOFU (OG)	8/3LB	909	17,147.60	
0570, DB FISH TUNA CHUNK LITE 66.5z	6/CS	282	16,507.62	
Totals:		300,498	\$361,889.41	

This release features a new program that was developed based on user requests: the Top Purchases Report. This is a great tool for anyone involved in Purchasing for an operation.

This new program allows users to generate reports based on locations, vendors, and Items (or cost categories). Users can also take advantage of Master Lists for locations, vendors, or items to generate these reports.

Other criteria used to build the report

includes defining a date range, sorting options, and the number of "Top" purchases (from 1–100).

In the example above, the report is showing the top 15 purchases from Vendor 26 for the first 6 months of the year. Analyzing the report shows us that out of the top 15 purchases, 4 of them are juices and that they comprise almost a third of the total purchases. This can be an extremely helpful report

INVENTORY BOOK

A new feature added to the Inventory Count Book in this release is the ability to copy to multiple storage areas.

Now users can do more than re-sequence their inventory (by cutting and pasting rows of items), they can also copy (& paste)

items to new storage areas as they need to.

This gives even more flexibility to the users so that they can manage their own inventory as they are entering their ending counts..

An additional update made has to do with the Inventory Count Sheet generated with

the Production Run: more lines have been added to help reduce paper usage.

MASTER LISTS

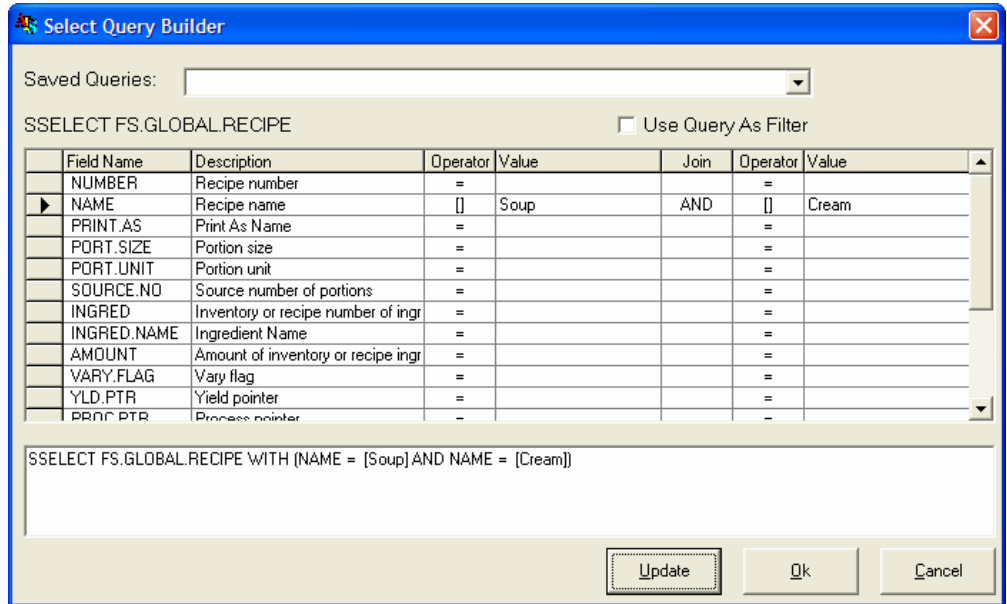
The Master Lists program has been updated with a powerful new feature in this release.

“soup” in the name, then it would select soups with “cream” in the name. The value of this feature is the ability to create specific lists of data (Recipes, Inventory, Vendors)

We have incorporated the ability to build or edit lists by using English Statements within the program itself. English Statements are line instructions that use a specific command language. Users that have utilized TCL for extracting information from FoodPro will recognize the statements created using the new Query Builder utility that has been built into the Master Lists program.

The Basic concept of using the Query Builder is to help users build lists of data more quickly and efficiently. A simple example of using the utility to retrieve data would be to select all recipes with the criteria that the name must contain both “soup” and “cream”.

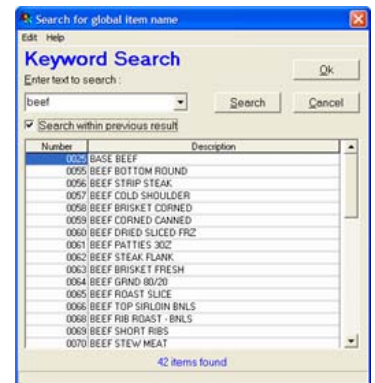
The Query Builder would use the defined criteria to first select all recipes with



SEARCHES IN FOODPRO

This utility was first introduced in the Maintain Nutrient Pointers Program. Since searches are used in many of the programs in FoodPro, we have updated many programs with the expanded features. For example, the utility now saves previous search history and also allows user to search within previous search results.

Anyone familiar with the previous generations of the Search utility will understand the time-saving value of being able to conduct searches within previous search results.



GENERAL ENHANCEMENTS

Global Recipe

Users can now use the “Ingredient Font Options” utility to change the font type, style, and size of the ingredient grid. This is available on the screen only as a way to assist users with seeing the information better.

Menu Applets

Option has been added to display Menu Numbers.

Menu Item Cost Summary

This report can now be

sorted by name.

Service Needs Maintenance

Users may now adjust (add or delete) their Miscellaneous Additions from their current day forward. This is to accommodate updating the Menus on Web with new information. To assist with this, the Menu Category will be highlighted to remind the user to change it to a category that is displayed on the web.

FoodPro on the Go

ACI Items can now be displayed on the Web. This will be especially useful for selling retail items in a c-store setting (or other retail outlet).

Location Inventory

The Order Group field has had a name search function added to it to make using this field easier.

Purchase Recap

A new Summary level view has been added to these reports.

Location Inventory/Recipe

An integrity check will be run in Service Needs and Catered Events when trying to delete either of the above.

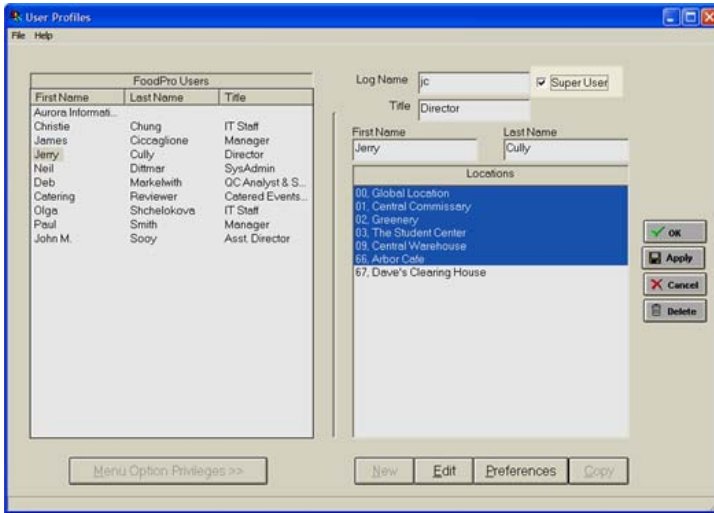
Maintain Nutrient Pointers

The search option to use the last results as the basis for the next search can now be turned ON or OFF by user.

USER PROFILES

The User Profiles program has had some new features added to it in the FoodPro 2.1 Release. The first big change is that FoodPro Coordinators can now set up or modify a user's preferences from directly within User Profiles. This means that default printers, default locations and auto Logoff settings can be managed much easier by the FoodPro Coordina-

tor. Additionally, the other new feature has been in the works for a long time and it is finally ready to be released: the ability to define a user as a SuperUser. This feature will allow designated users to enable "Lockout Mode" for FoodPro (through the use of the Activate/Deactivate FoodPro Options utility), essentially blocking access to FoodPro for all users. This will be especially useful during FoodPro and/or Server upgrades as well as during administrative duties (e.g. backups & production run).



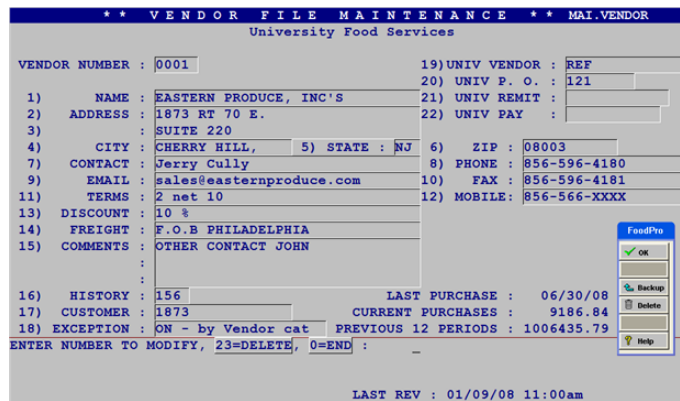
WEB PREFERENCES PROGRAM

Schools that are using the Menus and/or Nutrition on the Web now have a few new features to take advantage of in the Web Preferences program.

VENDOR MAINTENANCE

In this release we have made a few updates to the Vendor Maintenance Program. Due to requests from the User Group, we have expanded the lengths of two fields: Email & Comments. Now users can enter longer email addresses that were previously truncated. Also, the Comments field will open a to a notepad type field enabling longer comments to be created.

tion of a new program function: Delete. Now, users can completely delete unused vendors from FoodPro.



Another enhancement to this program is the addi-

Operations can now choose to have the menus from the previous day appear on the web. This enables customers to go online and retrieve nutritive information a day after service should they need to review it in detail. Another new feature is the ability to select how many days out they want to display their menus for on the web page. For example, an operation may want to publish their menus for 2 weeks at a time instead of the default 1 week. Alternatively, time frames of less than a week can also be selected (only show 3 days at a time). The flexibility of the setting is by FoodPro Location, so each visible location can be defined appropriately.

FORECASTING

In this release we have tightened up the Forecasting process to help minimize any issues that may occur when a user chooses to click "OK" instead of "Continue" during the Forecasting Process. Therefore, the choice of "OK" will not be available, forcing users to choose "Continue". Users can always restart the forecasting process if they need to make any corrections after the first time they forecasted.

Another new feature is the ability to display Nutritive Information by location (allowing operations to selectively turn on locations as data is completed).

STOCK KEEPING ITEMS

In an effort to accommodate the need for an increased number of inventory numbers in retail operations, The Stock Keeping Item (SKI) was created. SKI's expand the number of available inventory numbers from a limit of 9,999 to 99,999.

The concept of Stock Keeping Items allows for creating an additional range of inventory items that will be used for ordering, inventory control, and accountability but not for the full resources of FoodPro.

The original 9,999 items are reserved for "traditional" inventory items which are unrestricted in their use within FoodPro. The SKI Inventory numbers range from 10,000 to 99,999 and are restricted to limited use within FoodPro.

For example, SKI's can not be used in ACI, in Recipes, on Menus, or in any type of production document. These are just a few examples, for more information, please review the Location Inventory section in the FoodPro Help System.

The purpose of the SKI item is to use FoodPro to account for the many items a c-store may carry but would potentially use a large amount of inventory numbers in FoodPro.

An example would be grocery items. For example, personal and beauty items can account for sizable percentage of inventory stock, all of which would require a large amount of inventory numbers. Additionally, these items would typically never appear on a FoodPro Menu.

Stock Keeping Items can be used (or are used) in the following programs: Vendor Quick Orders, Inventory Maintenance, Inventory Analysis, Location Cost Summary, and all functions within the Vendor Bid Module.

RECIPE HISTORY REPORT

The Recipe History Report was introduced a couple years ago as a tool enabling users to review statistics about their Location Recipes.

The statistics that were originally reviewed were the portion size\unit, portions served, and last served. With the 2.1 release, this program has been updated to include other data: cost, revenue, and profitability as well as the ability to run the report for inventory items.

This will be a great help to both retail and catering operations so that they can make educated decisions with respect to menu changes.

For example, in a catering operation, the user can run the report against a special item (flowers) to review it's profitability...and then make a determination on whether it's time to renegotiate prices or find a new florist.

FOODPRO COMPATIBILITY

Microsoft® Windows Vista®

Starting with Release 2.1, FoodPro is Vista compatible

Microsoft Office® 2007

The Catering Sales Module and all Applets have been updated and are now compatible with Office 2007

Crystal Reports Release 11

All programs utilizing Crystal Reports have been updated to Release 11 which will provide consistency across all programs. Additionally, it will reduce the overall size if the FoodPro installation program.

SERVICE NEEDS PRODUCTION REPORT

The Service Needs Production Report enables users to generate real time production information independent of the Production Run.

We've added a few enhancements to this program to make the generated production information both more flexible and robust at the same time.

A benefit of using this program is to generate newly added or updated production information to be used by the kitchen staff.

With this update, we've added some

flexibility as to how the service requisitions can be generated. If a user batches recipes and storeroom requisitions, but not subassemblies, then they would see the subassemblies as shown in the top example where it indicates the Pot Roast and the Gravy.

However, if the user chooses to batch the subassemblies with the recipes and storeroom requisitions, then the requisition will show the ingredients of the subassemblies as the bottom example does.

The basic implications are as follows:

- If a subassembly is being produced by the individual making the end recipe, then batching the subassemblies is the way to go.

- If a subassembly is being produced by a different individual (or department), then not batching the subassembly is appropriate.

There are also several new selections under the Options Menu: Hide Empty Columns, Print Both Reports, Show Values as Size\Unit, and Show Web Order ID. A new sort has been added as well: sort by alphabetical.

Wednesday, July 16, 2008		3:08 pm		Page: 2	
Storeroom Requisition					
03, The Student Center					
<u>Storage Area</u>	<u>Number</u>	<u>Item Name</u>	<u>Inv Unit</u>	<u>Issue Qty</u>	<u>Actual Need</u>
CENTRAL STORES	0089	BREAD WHITE 1.5# 20SLC	LOAF	7	6.0667
The Student Center	108002	POT ROAST OF BEEF		682.5 LB	10920 - 1 OZ
	102049	Gravy		182 ozl	10920 - 1/60 ozl

Storeroom Requisition					
03, The Student Center					
<u>Storage Area</u>	<u>Number</u>	<u>Item Name</u>	<u>Inv Unit</u>	<u>Issue Qty</u>	<u>Actual Need</u>
FREEZER	0075	BEEF TOP ROUND INSIDE	LB	1365	1365
WALK-IN	0110	CARROTS FRESH	LB	31	30.03
VEG COOLER	0118	CELERY	LB	1	0.8086
	2999	WATER	5QT	17	16.653
	1005	ONIONS YELLOW FRESH	LB	11	10.706
CENTRAL STORES	0500	SALT	LB	3	2.0816
	0025	BASE BEEF	LB	14	13.8775
	0089	BREAD WHITE 1.5# 20SLC	LOAF	7	6.0667
	0405	SP PEPPER GR BLK	LB	24	23.0367
	0223	FLOUR ALL PURPOSE	LB	1	0.5551
	0407	SP PEPPER GR WHT	LB	4	3.4694
DAIRY BOX	0324	MARGARINE	LB	14	13.8775

"You don't have to cook fancy or complicated masterpieces—just cook good food from fresh ingredients."

— Julia Child

WAREHOUSE UPDATES

Several programs in the Warehouse Module have been enhanced as well with this release.

When Packs are added to items via the Purchase Order Maintenance program, then the Transaction Log will be updated to show that change.

The Warehouse Inventory program will now show some new information:

- the Markup Pointer value will be displayed.
- Users have the ability to view the base cost and cost with markup as their preference or need changes.

- Users will also be able to view and modify PO Specifications for an inventory item.

The last enhancement is that Markup Maintenance now has its own privilege in User Profiles which will prevent unauthorized users from making changes to the markups.

HostAccess Updates

The following programs have been updated to use the HostAccess GUI Toolbox:

- Patron Types
- Recipe Scheduler
- Pre-Prep Scheduler



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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!

www.FoodPro.com

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 20. Additionally, operations that use *esha*Research's Food Processor SQL are encouraged to install their 10.4 version release.

ELECTRONIC INVOICING, HOW CAN IT HELP ME?

The future is here and you may not even know it! As the industry changes so does the technology that supports it....the era of electronic data interchange (EDI) has begun and it's time to evaluate how this technology can help your operation.

What is EDI invoicing?

The simplest explanation is that it is a paperless system of having your vendor *electronically* sending invoices in an interface file that will then be uploaded into FoodPro for review and correcting if necessary.

Why is this interface a benefit...I have staff that do that?

How would a savings in labor (invoice entry has now become nearly effortless) and an increase in accuracy (the users should be entering their order in FoodPro, then the received Invoice should be nearly identical) sound? Not convinced? Even if the user was not able to enter the order in FoodPro due to it being a last minute order, simply by virtue of the vendor sending the electronic invoice, it will be uploaded with all of the other invoices.

The time saved in using this interface will free up staff to be used for other projects and duties as needed. Aside from everything mentioned so far.....another obvious benefit is the environmental impact (less paper = more trees).

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