

FOODPRO[®] RELEASE 2.2

PRODUCT BULLETIN

Fall 2009

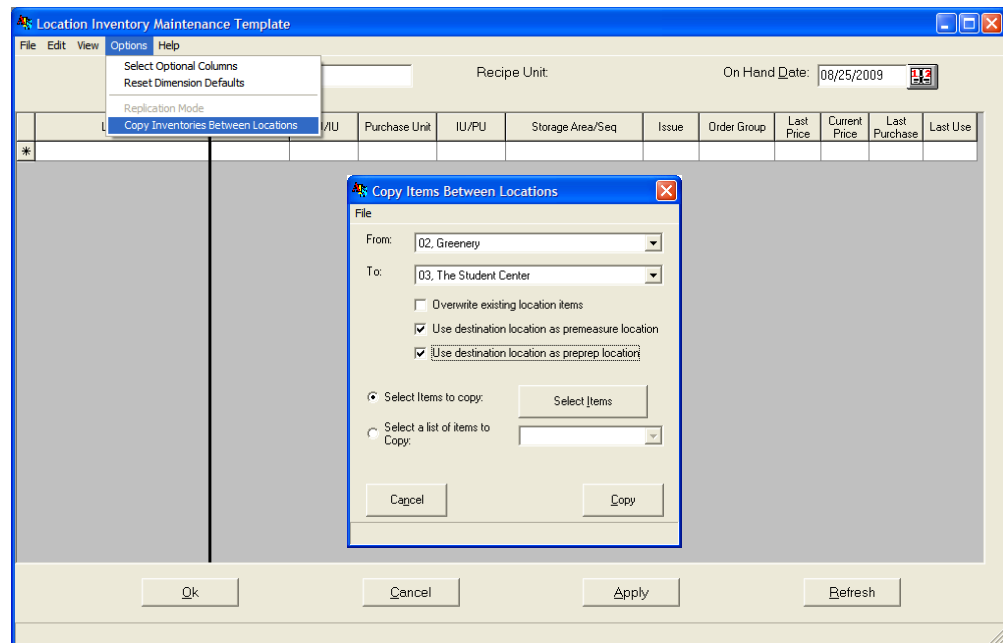
INSIDE THIS RELEASE:

<i>Location Inventory and Recipe Template Programs</i>	1
<i>Menus on the Web</i>	2
<i>PDA Inventory</i>	2
<i>Inventory Analysis</i>	2
<i>General Enhancements</i>	2
<i>Global Recipe</i>	3
<i>User Profiles</i>	3
<i>Stock Keeping Items</i>	3
<i>Patron Count Recap</i>	4
<i>FoodPro Help</i>	4
<i>Global Inventory</i>	4
<i>Invoice Entry</i>	4
<i>Catered Events</i>	4
<i>Service Needs</i>	4
<i>News & Information</i>	5

Upcoming FoodPro User Conferences:

- *University of Wisconsin, Platteville - 2010*
- *University of California, Santa Cruz - 2011*

LOCATION RECIPE AND INVENTORY TEMPLATE PROGRAMS



The location template programs (Location Inventory and Location Recipe Templates) have both been updated with a new feature as well as some additional optional columns.

The Location Recipe Template now features a new optional column for the "Last Used Date" (that will display when a recipe was last served). The Location Inventory Template also features two new columns: "Last Used Date" and "Last Purchased Date" (which displays when the item was last purchased in a location).

Finally, both programs received an exciting new feature: the ability to copy an entire set of location inventory items or recipes from one location to another. Users can also use the same feature to copy lists of items or recipes from one

location to another.

For each case, the user selects the "From:" location and then the "To:" location, then they select from several options: Overwrite Destination (recipes or inventory), Use Destination (as premeasure\preprep location or producing location). Users can select which specific items\recipes to copy, copy all, or use a master list. After the copy is complete, there are two reports that can be reviewed: the confirmation report and\or the error report.

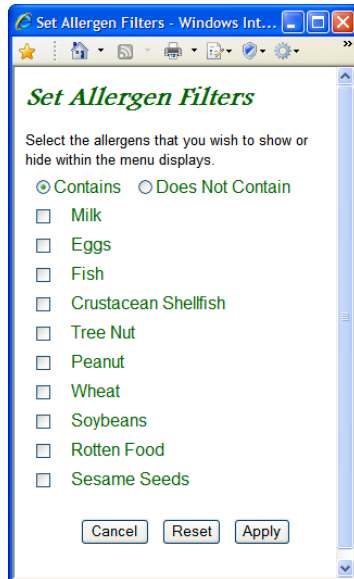
These enhancement will make the process of setting up new locations much easier, especially if they are similar to another already existing location.

MENUS ON THE WEB

A new search filter for allergens has been added with this release. The web user will be able to create the filter and then save their preferences for future use. The filters can be inclusive or exclusive of specific allergens.

For example, if a customer is allergic to shellfish, they could use this filter to eliminate all recipes with shellfish from their view. Alternatively, they could create the view so that only shellfish were shown, this way they would know what to avoid. This feature can be overridden for schools that use kiosks in the operations.

Another change is that some cosmetic changes have been made to menu categories in order to more easily differentiate them from recipes. Schools that utilize custom web pages should review the new standard web pages carefully to determine what changes should be made on their custom web pages.



INVENTORY ANALYSIS

The Inventory Analysis now features a Print Only Mode that does not build the behind the scenes data for using drilldowns. This will enable the program to run approximately 25% faster.

Primarily this will be used by the coordinator to make the final saved copy of the analysis before the production run.

GENERAL ENHANCEMENTS

Print Switch

A new selection criteria in the Print Switch Program has been added in this release: the ability to print purchase requirements by Order Group. This will enable users to select and print only specific order groups. Since the user gets only what they need, the amount of paper utilized during the production run will be decreased.

Modify Delivery Information

When users change the quantity of an item suggested by FoodPro, they are presented with the additional column displaying the "original" quantities. The "Original" will now have an optional column control so that users can turn it off or on as needed. Another new feature in this program is the ability to cut from one day and paste to another day. If the destination date already has quantities, then the paste will add the quantities together. The purpose of this feature is give the user more a more efficient way of changing their orders by allowing them to control when items are to be delivered. This will be especially handy during off-seasons, when vendors may not be delivering to campus as often as they would during the semester.

Process Pointers

In order to accommodate more descriptive processes, we have expanded the Process Pointer name field up to 30 characters. Additionally, now when selecting a Process Pointer in Global Recipe the dropdown list can be sorted by number or name to make finding the appropriate pointer much easier.

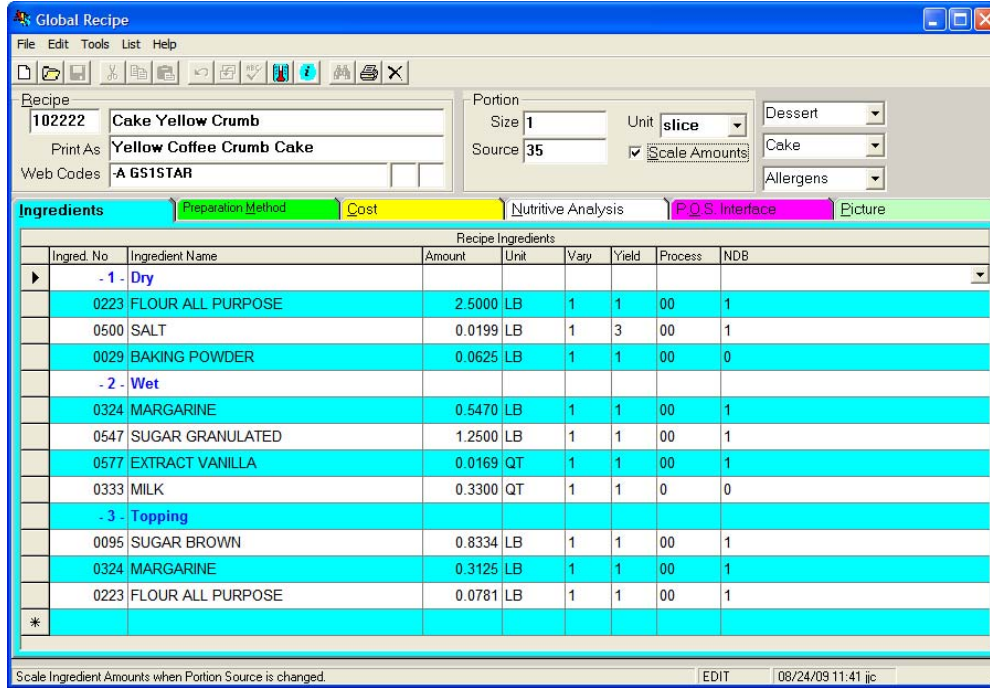
PDA INVENTORY

Storage Area\Sequence fields were added to the import\export utility which will allow users to create one large export file of all location inventory items, or to generate multiple files based on storage areas. This provides broader compatibility with other PDA scanning software applications.

Additionally, this will enable users to create new multiple storage area\sequences on-the-fly and import them directly into FoodPro form the PDA.

Export Data	
Elements	Optional Name
<input checked="" type="checkbox"/> Item	
<input checked="" type="checkbox"/> Name	
<input checked="" type="checkbox"/> Inv Unit	
<input checked="" type="checkbox"/> Storage Area/Sequence	
<input checked="" type="checkbox"/> UPC	
<input type="checkbox"/> Count	

GLOBAL RECIPE



also displayed on the Production Recipe.

- **Recipe Name Field**

The name field has been increased to 40 characters.

- **View Available Numbers**

The new program from Release 2.1 has now been incorporated into the Global Recipe Program. The separate menu option will be removed and the functionality is now available within the "Open" command under the File menu in Global Recipe.

- **Web Codes**

The logic of prefix\suffix usage on Recipe Names has been removed and merged into a new Global Recipe field called Web Codes. The Web Preferences program will utilize the Web Codes, as it had used

This release offers multiple enhancements to the Global Recipe Program:

- **Ingredient Blocks**

This new feature will enable users to group ingredients together in the global recipe. Users will be able to create and maintain their own list of block names for example: Wet or Dry; or Step 1, Step 2, and Step 3. This feature will help production staff clearly identify the components of the recipes and how they work together as individual steps of making a recipe. For example, wet and dry ingredients can be separated for a bakery recipe helping the production staff create the recipe in an organized manner.

- **Revision Date**

Currently, the Global Recipe program retains the user name and date when a recipe is modified. This release expands that feature so that the username and date are

the prefixes\suffixes in the past. The benefit of this change is primarily to eliminate those prefixes\suffixes from appearing in the names of the recipes when they are used publicly. Additionally, the web codes allow users to be more descriptive should they require it. They can also be modified with the Populate List Feature.

- **Populate List**

The Populate List utility has been enhanced in this release. Users can now Append or Replace Web Codes, Recipe Colors, or Special Colors to multiple recipes or lists of recipes all at once with this Utility. For example, if all of the vegan recipes in the database needed to be updated with a new Web Code, then the user would first create a Master List of those recipes, next in this utility they would "Append or Replace" the current Web Codes with a new one by applying the changes to the list of vegan recipes.

STOCK KEEPING ITEMS

Multiple programs have been enhanced with this release to work with Stock Keeping Items, introduced in our last release. SKI's can now be used in the following programs or features: Transfers, Markups, Master Lists, and Modify Delivery Information.

As a reminder SKI's are a new set of FoodPro numbers designated for resale-type items in a retail environment. They are not used in recipes or on menus; they simply represent a way to handle the many different kinds of items that a retail location carries and sells. As the feature evolves, it will be included in other programs over multiple releases.

USER PROFILES

Coordinators can now maintain permissions for multiple users at one time.

This will be very handy when trying to apply the same set of permissions to groups of people based on their needs (as defined by their positions).

PATRON COUNT RECAP

FOODPRO PATRON COUNT RECAP										PAGE 1
FoodPro System Demonstration										
02, The Greenery										
PATRON TYPE: 01, STUDENTS & EMPLOYEES										
WEEK ENDING: 07/14/09										
DAY	DATE	FORECAST	ACTUAL	ACTUAL	10%	MANAGER	OVERSRIE	ACTUAL	10%	DESCRIPTION
BKK	07/08/09	238	244	97.54						
	THU 07/09/09	314	328	95.73						
	FRI 07/10/09	323	344	93.90						
	SAT 07/11/09	218	230	94.78						
	SUN 07/12/09	249	242	102.89						
	MON 07/13/09	322	323	96.70						
	TUE 07/14/09	352	340	97.78						
TOTAL BKK		2016	2081	96.88		2016	96.88			
LUN	07/08/09	326	332	101.20						
	THU 07/09/09	311	323	93.29						
	FRI 07/10/09	308	376	81.91						:PRESIDENT'S ADDRESS AT NOON
	SAT 07/11/09	298	303	98.35						
	SUN 07/12/09	286	294	97.28						
	MON 07/13/09	342	375	96.53						
	TUE 07/14/09	310	322	96.27						
TOTAL LUN		2211	2335	94.69		2211	94.69			
DIN	07/08/09	386	394	97.97						
	THU 07/09/09	351	340	97.50						
	FRI 07/10/09	412	425	96.94						
	SAT 07/11/09	452	700	93.14						
	SUN 07/12/09	414	420	98.56						
	MON 07/13/09	393	400	98.25						
	TUE 07/14/09	373	380	98.16						
TOTAL DIN		2983	3079	96.88		2983	96.88			
TOTAL WEEK		7210	7495	96.20		7210	96.20			

We added the ability to add descriptions to service records a few releases ago. This feature enabled users to add a descriptor to a service record that could explain the variations of the served patrons (For example: "There was a flood and we had to close early").

Now those descriptions will print on the Patron Count Recap to help make the analysis of that report more accurate.

FOODPRO HELP

We have committed to upgrading our application help system by converting it from WinHelp to WebHelp. This will be done over multiple releases and hopefully will be as seamless and painless to our users as it can be. Why are we converting the help system? Microsoft will no longer support WinHelp in current and future releases of Windows® (Vista and beyond)

The new help system WebHelp is an HTML-based system and essentially is a set of web pages designed for local or network usage. They will not be published nor were they meant to be directly to the internet. They have been optimized to be used as help system with the benefit of being used on multiple browsers (Internet Explorer, Firefox, etc.) and platforms (Windows, Mac, Linux, and Unix). Our goal for the short term is simply to convert the current help to the new system. However, in the future, we may explore other opportunities for exploiting new Multimedia features available to us.

SERVICE NEEDS

Users will be reminded to change the menu category of a miscellaneous addition by a verbal message. This is to ensure that miscellaneous additions are properly defined so that they appear correctly on the Precost Report and Menus on the Web.

GLOBAL INVENTORY

The new View Available Numbers program from Release 2.1 has now been incorporated into the Global Inventory Program.

The separate menu option will be removed and the functionality is now available by clicking on the "View" button on the GUI Toolbar, or entering ".V" into the Item Number field to bring up the program.

INVOICE ENTRY

.VON is back. Users can now enter .VON in the item column instead of tabbing over to the VON column. This will speed up the Invoice Entry process for many users.

CATERED EVENTS

Catered Events Scheduling

Users will be able to review the Product Information for recipes or inventory while building or reviewing a menu for an event. As users hover their mouse over a recipe name, a pop-up will appear displaying the Production Information.

Why should I use the Product Information field?

When used, this feature will ensure that the correct item has been selected by the user in the case where item names may not explicitly descriptive.

In general, the Product Information field can be used to convey informative details about an item to a catering customer both on their contracts as well as descriptions for products offered via Web Catering.

Catered Events Sales Module

When copying an event, users will be notified if a recipe no longer exists in the database.

Web Catering

The Web Catering Module has been enhanced to allow multiple locations to be defined. This enables catering operations to provide unique menu offerings per location. If interested, please contact Aurora Information Systems to purchase additional locations.



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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 10.5 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