

# FOODPRO<sup>®</sup> RELEASE 2.7

## PRODUCT BULLETIN

Fall 2014

### INSIDE THIS RELEASE:

Purchase Recap	1
Global Recipe Maintenance	2
Menu Category Maintenance	2
Service Needs Maintenance	2
Global Inventory	3
Search Nutrient Values of Recipes	3
Miscellaneous Updates	4
Commissary Production Module	4
Menus on the Web	4
Tech Updates	5
Catering Sales Module	5

## PURCHASE RECAP

As with every release, we attempt to balance program updates along with wish list requests and new development. The Purchase Recap is one of two programs that has been updated into VB.NET in this release (see Search Nutrient Values of Recipes on Page 3 as another example). These new VB.NET programs are examples of needing to update older programs into new window-based programs in addition to accommodating new features requested by users.

The newly updated program provides users with a modern user interface that makes it easier to select the report criteria, the sort type, and the report type. Users can quickly switch between locations (when run from Global), vendors and/or vendor lists as well as choosing between item lists or cost categories. Users can also search for specific vendor or inventory items if desired. There are three report types to select from: Summary, Invoice, and Detail. All three report types utilize the selected criteria and date range to display the relevant data. The Summary Report (seen below), displays total amount of purchases from each selected vendor. The Invoice Report summarizes the invoices ([by vendor by day] or [by day by vendor]). The Detail Report displays the details of the purchases that fit the criteria including the following:

inventory item/name, quantity, purchase unit, cost, and extended cost.

VENDOR	TOTAL
0001 EASTERN PRODUCE INC'S	\$2,186.81
0027 BREAD & MORE BAKERY	\$5.99
0040 BRENNANS DAIRY	\$88.00
1307 Mighty Meat and Fish Company	\$149.48
<b>TOTAL:</b>	<b>\$2,431.28</b>

### Upcoming FoodPro User Conferences:

- Washington University in St. Louis: July 12-15, 2015
- University of California - San Diego: July 2016

### Detail Report Sample

INVOICE DATE	VENDOR	PO NUMBER	INVOICE NUMBER	ITEM	QUANTITY	UNIT	COST	EXTENDED COST
01/24/14	0001 EASTERN PRODUCE INC'S		11	0009 APPLES REAL FRESH	1	25LB	15.0000	\$15.00

# GLOBAL RECIPE MAINTENANCE

There are three new features in Global Recipe in this release:

## Global Recipe Pictures Path

The images on the pictures tab can now be stored Globally or Locally. When stored Globally, anyone using the program will be able to see the images on the Picture tab. Alternatively, when the image folder path is defined locally for a user, the images will only be available to that user.

*Picture Path*

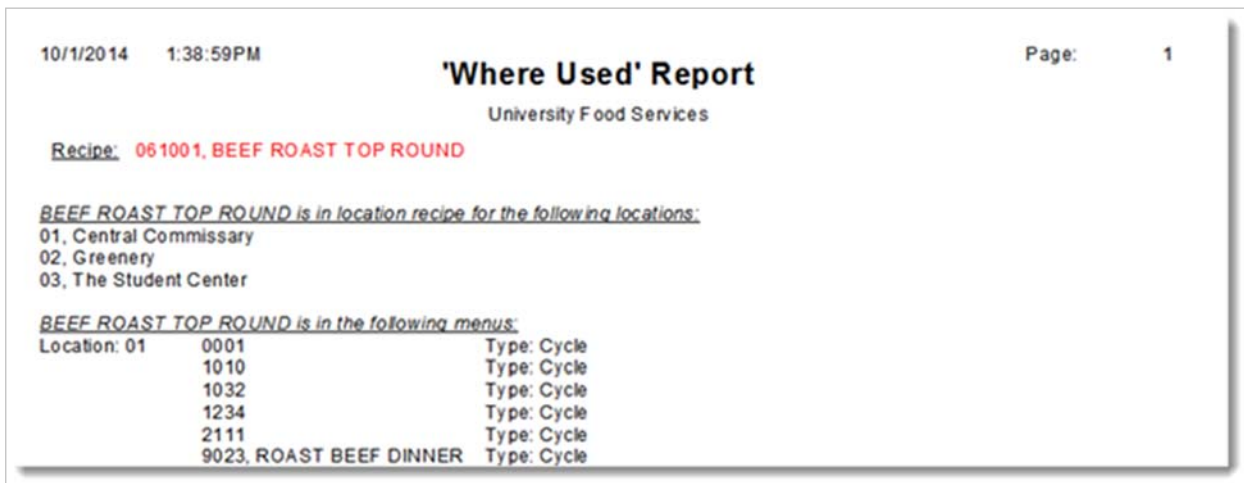
Display Picture  
 Picture Path:  Global  Local

## Chef's Comments

A slight change has been made to the Date Stamp feature. Previously, when a Date Stamp was added to a comment, it was placed at the bottom of the comment box. The new change is that the Date Stamp will appear wherever the cursor is located. This provides the user with flexibility to add a Date Stamp at the beginning (or end) of each new line or comment within the comment box.

## 'Where Used Report'

Last, but certainly not least, users can now find out where recipes are being utilized by generating the 'Where Used Report'. After selecting to Preview or Print from the Tools Menu, users will be presented with a report that lists the following: the locations that the recipe has been added to previously and the menus that recipe appears in (listed by location and menu type).



## MENU CATEGORY MAINTENANCE

### Delete a Menu Category

Over time, many operations have evolved and changed the types of foods being offered within their locations. In turn this has lead to unused Menu Categories, however, starting with this release users can now delete any of their unused menu categories from Global or within their Locations. Categories will only be deleted if they are found to not be in use.

### Location Menu Categories - Menu Category Integrity Scan

To make it easier for some locations to transition to their own location-based menu categories, a new integrity scan has been added to the program. Before completing the copy process, the integrity scan compares the location's menus to the Global Menu Categories and then only copies the menu categories that are being used within the location. The goal here is that only the necessary menu categories are defined in the location. Once copied into a location, the menu categories can be further modified.

## SERVICE NEEDS MAINTENANCE

### Comment Box

The new Comment Box feature in Service Needs has been designed as more of a "Past Week through Plan Week" communication tool. Users can add comments to any meal while forecasting for the future which can provide context to decisions made during forecasting.

For example, if a user knows that a campus-wide event is scheduled for a specific date/time during the Plan Week and that it will affect their meal participation, they can use the comment box to record that the event is taking place during that meal and that it may affect the meal.

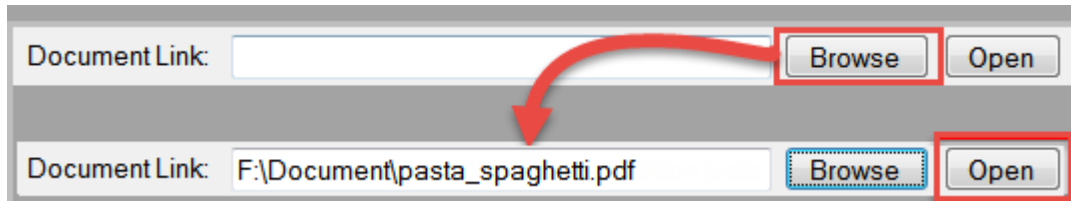
## GLOBAL INVENTORY MAINTENANCE

### Miscellaneous Notes Tab

This new tab enables users to store any type of note or comment about the inventory item including things like: sourcing details, purchasing details, nutrition notes, purpose (e.g. "item only used for President's House events"), etc. The tab is simply a text box that enables a user to add freeform notes for the item. Users can also use the Date Stamp Button to add the current date, time, and user id to the location where the cursor is located.

### Document Link

The Document Link field enables users a way to link an inventory item to a document or image in a document library. With the ever-growing focus on nutrition, product sourcing, and sustainability; many operations are beginning to create libraries that contain this type of information. Generally it is kept on a network drive accessible by various users that may or may not know how to navigate to the specific documents/images they need. The document link feature enables users to create links to these documents and also allow other users to open and review the information. Users can link to documents (.pdf, .doc, .txt, etc.) or images (.jpg, .png, etc.)



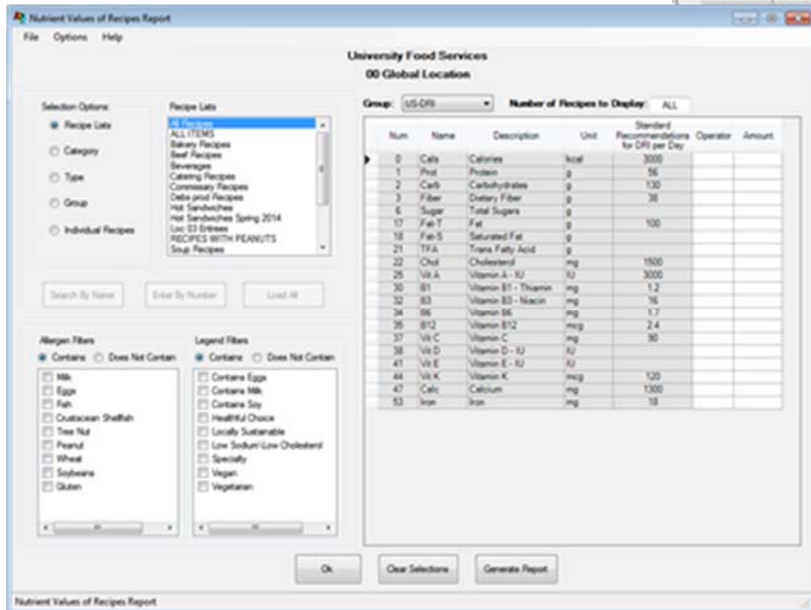
### "Where Used Report"

Similar to the feature in the Global Recipe program, users can now find out where inventory is being utilized by generating the "Where Used Report". After selecting to Preview or Print from the Tools Menu, users will be presented with a report that lists the following: any recipes where it is used an ingredient, the locations that the item has been added to previously, and lastly, which vendors the item is linked to using Vendor Bid Packs.

## SEARCH NUTRIENT VALUES OF RECIPES

This new program has been completely re-written in VB.NET and provides users more options than were previously available from the two older programs that this program replaces (Display/List Nutrient Values of Recipes and Search Nutrient Values of Recipes). Users familiar with the old Search program know that the criteria selection was minimal and the report could only show the highest or lowest values for the selected nutrient.

Num	Name	Description	Unit	Standard Recommendations for DRI per Day	Operator	Amount
0	Cals	Calories	kcal	3000	<	300
1	Prot	Protein	g	56	>	10
		Carbohydrates	g	130		
		Dietary Fiber	g	38	>	5



In the new program the criteria selection has been expanded to allow users to select between lists from the Master List program, Global Recipe user-defined lists, and individual recipes. The recipes can be further refined by applying Allergen or Legend filtering. Lastly, users can select one or more nutrients (from the selected Nutrient Group) and have the program search recipes for values greater than (>) or less than (<) (as defined on a per nutrient basis). The ability to use up to six (6) nutrients is new with this release and will allow users to retrieve very specific information about the recipes in their FoodPro system. For example, a user could search for recipes with protein greater than 15, carbohydrates less than 20, and dietary fiber greater than 5. Only recipes that fit those specific criteria will appear on the generated report.

## MISCELLANEOUS UPDATES

### Service Records

The size of Portions Served Field on the printed Service Record has been increased and the line count field has been eliminated. This allows for staff to record multiple portions served within a field, if necessary.

### Vendor Orders

This program will now display a warning message if a past date is entered.

### Location Inventory Usage Report

There are two new sort types available in this report: Last Purchased and Last Used.

### Recipe/Items Served Report

Users may now select one or more Menu Categories when defining criteria for this report.

### Vendor Bid Exception Report

The report has been updated to accommodate SKI Items.

### Post Cost Report

The totals will now be **bold** on the report.

### Waste Tracking Module

Commissaries that use the Waste Tracking Module will notice a change when search for recipes in the entry program. In this release, the program has been updated to take into account the location type. By doing so, in commissary locations, the program will load the entire location recipe index instead of searching for "scheduled" recipes (e.g. Service Needs will be ignored).

### Master List

Many special characters (!@#\$, etc) can now be used in names of lists, the only restricted characters that can not be used are the pipe/vertical bar (|), and both curly brackets/braces ({} and {}).

### Patron Count Recap

Users can now select to display this report to their screen.

### Miscellaneous Programs - Grid Feature Update

Several of the programs that utilize Grid Controls have been updated to our current programming standard which allows users to insert a line at the place of their choice as opposed to the bottom of the grid. The programs updated in this release are: ACI Maintenance and Catered Events Inventory.

### Catering Sales Office Module - Outlook 2013

Users that must upgrade to Outlook 2013 prior to the release of the updated Module will be able to get updates for the Catering Calendar and Contact Forms.

## COMISSARY PRODUCTION MODULE

### Multi-Location

Operations that have multiple production kitchens (i.e. Bakery and Hot/Cold Prep), can now set each of those locations up as Commissary Production Kitchens in FoodPro.

### Inventory Pads

Commissary Production Kitchens can now define inventory pads for their finished products (the items that the serving locations "purchase") and the pads will be included as part of the calculation when production information is calculated.

### Processing Optimization

The Commissary Orders program has had some "under-the-hood" maintenance done to it. In doing so, we have been able to improve the speed of the data processing, which will allow the program to open and react more quickly.

## MENUS ON THE WEB

### Nutritive Fact Label

Over the last few releases we have added several new features to the Menus on the Web product. Our newest change enables operations to display 2 additional fields on the Nutritive Fact Label of a recipe: Production Information and Web Codes.

### Image File Type Update

The .PNG Image File Type is now supported which allows for some more flexibility when working with image files.

### Display Menus from Non-Forecasted Locations

Display Recipes From:  Forecasted Service Needs  Scheduled Cycle and Standard Menus

Operations may now display Menu and Nutritional Information on the Web for non-forecasting locations.

This new feature will work great for operations with locations that do not use FoodPro for forecasting and production, for example branded concepts that utilize their own internal systems. Alternatively, they could also be smaller locations like cafés or mobile carts that utilize a par-stock type system for operating their daily business.

In order to take advantage of this new feature, a few steps are required. First, setup the appropriate menu grids, then schedule the grids in the location calendar. Finally, to enable this new feature, navigate to FoodPro Web Preferences and under the Location tab, select the option to Display Recipe from Scheduled Cycle and Standard Menus.



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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!



## TECHNOLOGY UPDATES

The Menus on the Web website (both regular and mobile) has been upgraded to ASP.NET (from .ASP). The conversion results in a more technologically modern, robust, and secure website. For operations still using our standard web pages, .ASP's will no longer be distributed with new releases. The conversion to ASP.NET for your organization's Menu on the Web website will be scheduled separately from the FoodPro 2.7 Release. The upgrade may require additional software upgrades, therefore they will be handled on a client-by-client basis.

It has come to our attention that Esha Research has recently released version 10.14.1 of it's Food Processor Database. Aurora Information Systems did not receive an advance notice of this version for validation and apparently some changes were made to it's encryption methods. In the meantime, do not install version 10.14.1. As a reminder, whenever a new Food Processor Database version is released, please contact Aurora Information Systems to check to see if we have tested it internally and validated it against the FoodPro version that you have installed in your operation. We will advise the user group Food Processor version 10.14.1 has been validated for use with FoodPro.

## CATERING SALES OFFICE MODULE

In 2015, Aurora Information Systems will be releasing a new Catering Sales Office Module. The new module is being redesigned from bottom to top and will give us more freedom and flexibility to add new features over time. One major aspect of the redesign is that the module will no longer use Microsoft® Outlook® or Exchange® as its core scheduling component. The new module is being developed in VB.NET which will allow us to provide users with a suite of features that emulate some of the same functionality that they are used to, while providing a more streamlined experience. The initial development (and subsequent release) will focus on a new GUI, Calendar, and Contact Manager. We are also using feedback from customers to provide some new features that we were not able to develop with the prior module. For example, we will be providing users with more "user-defined" field options so that they can customize components of the module to their operation. We also recognize that the prior Catering Sales Module had some idiosyncrasies during installation, therefore another goal of ours is to simplify the setup process. As we get closer to the release date of the Catering Office Sales Module, we will provide more information to current catering users.

## CONSIDER ADDING FOODPRO MODULES

The FoodPro System is a robust and modular system designed to meet the needs of Food Service Operations. Over the years Aurora Information Systems has developed a number of optional enhancements that enables operations to custom-fit FoodPro to their business. Aurora will work with each client to install and test the new module and provide ongoing support as needed. Aurora Information Systems also prides itself on providing custom software solutions for our customers as their needs change and evolve. Contact us today to see how we can provide a solution to your situation!

### AVAILABLE ENHANCEMENT MODULES:

- |                                   |  |
|-----------------------------------|--|
| ◇ Catering Sales Office Module    | ◇ Menus on the Web   |
| ◇ Nutritive Analysis              | ◇ EDI Invoicing Interface  |
| ◇ Commissary Production Module    | ◇ Guiding Stars Nutrition Interface  |
| ◇ FoodPro on the Go!              | ◇ Custom Labels (Barcode and Point-of-Service)                                   |
| ◇ Vendor Bid & Orders Interface   | ◇ Label Data Export Interface for M&M Label's "The Merchandiser" Labeling System |
| ◇ Transfer Interface              | ◇ Menu Data SQL Export Module  |
| ◇ POS Interface & Sales Reporting | ◇ Waste Tracking and Reporting Module  |
| ◇ Accounts Payable Interface      |  |
| ◇ Web Catering Module             |  |