The FoodPro®

Waste Tracking and Reporting Module

The FoodPro Waste Tracking and Reporting Module is a supplementary enhancement module, which adds new capabilities to FoodPro.

FoodPro already has proven to reduce waste through effective planning and control and by providing comprehensive cost and usage reports to measure against. The FoodPro Waste Tracking and Reporting Module further identifies this known problem, illustrates its causes and provides the tools to monitor and minimize the impact of this major controllable expense and inefficiency. Further, it helps your institution better participate in green and sustainable initiatives on campus.

The FoodPro Waste Tracking and Reporting Module features a controlled, single point of entry, easy-to-use program format, and comprehensive reports modeled after other FoodPro reports.
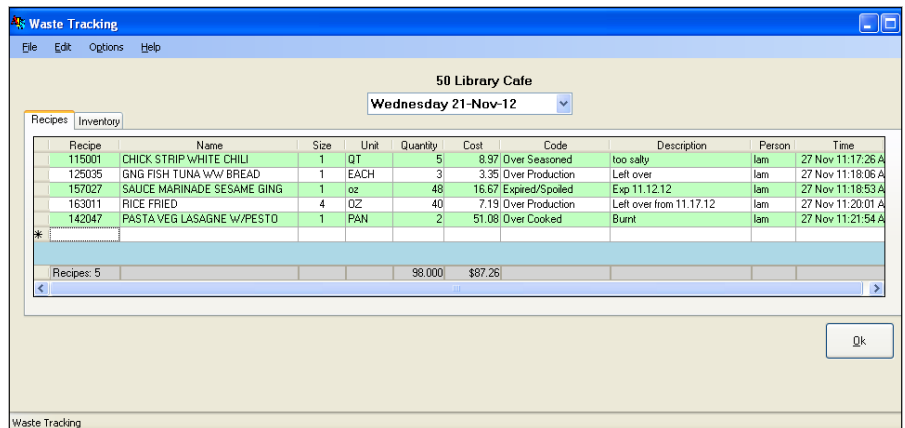
Waste for recipes and/or inventory items (both raw and pre-prepped) can be recorded and tracked with the module. Additionally, the same recipe (or item) can be entered multiple times if required. An example of this could be that over period of time, products must be removed from the service line and replaced with freshly cooked items. Potentially, this would lead to a Waste Entry Record with a Reason Code named "Removed from Service".

It is assumed that most recipes are discarded either after the most recent meal or within the past few days. Therefore, the entry program has been designed to index the recipes th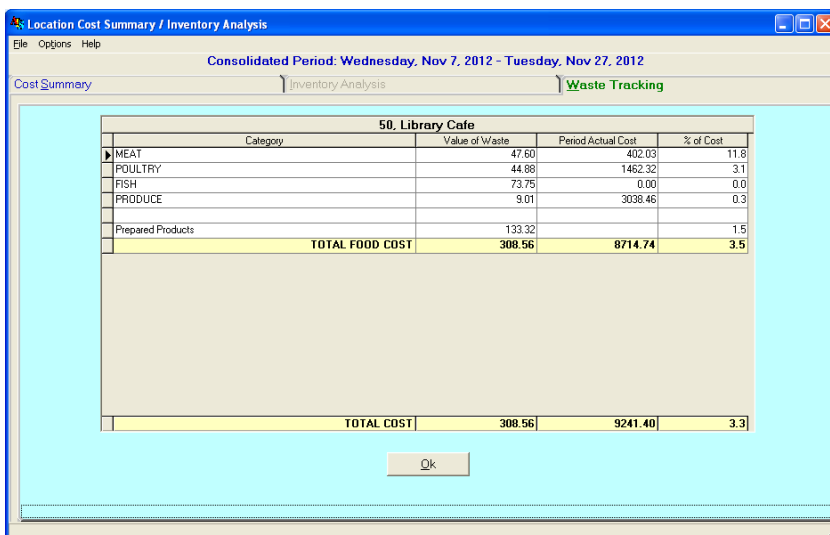at have been scheduled for service most recently which will provide for enhanced search capabilities. This will mean (for example) that when entering the word "soup", the program will show only recipes with soup in the name that have been scheduled for service last week or this week. Users will also have the option to search the full location recipe database, when necessary (in the instance of items not scheduled for service or subassembly recipes).

One exciting feature of the Waste Tracking and Reporting module is that employees can enter quantities in units typically found in FoodPro. Recipes will default to yield units, if defined, so that entry can be "by the pan", "1/2 Sheet", etc. and FoodPro will make the conversion to actual portion units.

For inventory items that have been pre-prepped, the default will be recipe units and for regular inventory it will be inventory units with optional entry in recipe units. If the user changes the unit from the default unit to the optional unit, the unit will appear red on the program grid. Adjustments to entries can be performed on any dates including those in the past week until they are closed by the production run. After that, if required, compensating entries could be made in the current period to offset the closed dates.

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AURORA
INFORMATION SYSTEMS

FOODPRO PROGRAMS:

Waste Tracking Entry Program

The Waste Tracking Entry program is a key component of the Waste Tracking and Reporting Module. It allows entry and maintenance of waste for either recipes or inventory items. The program features fields for organizing and describing why products (or items) are being "wasted". Data entry in this program is used by the reporting programs included with the Waste Tracking and Reporting Module.

The program separates recipes and inventory into two (2) tabs, each tab displaying specific fields that are appropriate for the entry type.
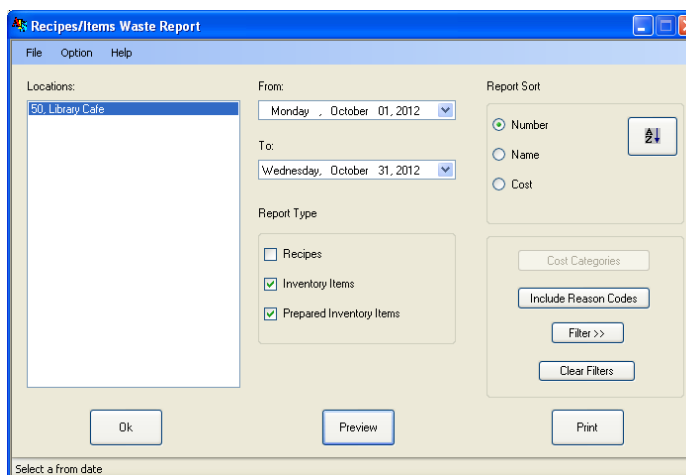
Recipe/Item Waste Report

The Recipe/Items Waste Report enables users to review statistics about the amount of waste in their locations. The program is available at the Global and Location level. At the Global level, a user can retrieve waste history from multiple locations. At the location level, users can only access the waste history for the location that they are logged into.

Manipulating combinations of lists and filters will enable users to generate meaningful reports that can help a location (or operation) identify sources of waste. The reports can provide users with the information needed to create plans on how to reduce waste within their areas.

Waste Tracking Summary

The Waste Tracking Summary is generated on a weekly basis (or summarized for multiple weeks in consolidated mode) with the Location Cost Summary and Inventory Analysis. A summary of the waste values by category (Food and Non-Food) along with a calculation for % of Cost are presented for the user to review. Food and Non-Food subtotals are displayed as well as the overall Total for the report.

This report presents the summary of data entered using the Waste Tracking Entry program and provides the locations (and operation as a whole) with information regarding the value of the product that was "wasted" during the time period.

Recipes/Items Waste Report

50, Library Cafe
Date Range from 10/1/2012 to 10/31/2012

Filter Set: Report Type: Inventory Items, Prepared Inventory Items
              Reason Codes: All
              Sort By: Number Ascending

Number	Description	Size	Unit	Amount Wasted	Cost
1001	Fish Haddock Filet Fresh	1	LB	20.000	59.00
1171	K Tortilla White 12"	1	DOZ	4.000	6.99
1208	Bp Ground Chicken	1	10LB	10.000	111.79
1234	Jerky, Beef Spicy 16 oz	1	EACH	5.000	2.50
1417	Veget Sausage Italian	1	PKG	10.000	25.99
1433	Ice Crm Novelties Asst	1	EA	8.000	1.87
1792	Roasted Corn Black Bean Salsa	1	LB	4.000	9.36
1805	Pc Milk Skim 1/2 Pints	1	EA	22.000	5.44
2200	Veg Tomato Roma Plum	1	LB	105.500	53.28
2222	Herb Sage Fresh	1	BUNCH	24.000	83.25
8026	Bev.bcc -odwalla $1.44	1	EACH	33.000	52.80
91825	Veget Vegan Garden Burger	1	10ea	1.000	13.00
91827	Veget Seitan Plain 2.5#/pkg	1	BAG	1.200	3.33
98765	SKI item test new GINV	1	EA	111.000	0.00
Total:				388.94 LB 368.700	$428.60

FEATURES AND BENEFITS:

- Track Recipes or Inventory Items (raw or prepared)
- Create and utilize your own list of Reason Codes (with optional Description fields) to be assigned to waste entries
- Optionally show a Cost Column in the Entry program
- Use the flexible Recipe/Item Waste Report to review common "reasons" for waste and then take steps to minimize that type of waste in the future
- Use Filters, Date Ranges, and Sorts with the Recipe/Item Waste Report to create the report that you need!
- Use the Weekly Waste Tracking Summary to review the Value of Waste as compared to the Period Actual Cost for each Cost Category, globally, or by location
- Reviewing Waste Tracking details and then taking action to reduce future waste, will lead to a more responsible and sustainable Food Service Operation
- Use Waste Tracking as a way to measure how much usable product was diverted to food banks (donations), composting programs, or other Green Initiatives

Recipes/Items Waste Report

File   Option   Help

Locations:
50, Library Cafe

From:
Monday   , October   01, 2012

To:
Wednesday, October   31, 2012

Report Type

☐ Recipes
☑ Inventory Items
☑ Prepared Inventory Items

Report Sort
◉ Number
○ Name
○ Cost

Cost Categories

Include Reason Codes

Filter >>

Clear Filters

Ok   Preview   Print

Select a from date