

# FOODPRO<sup>®</sup>

## FOOD SERVICE MANAGEMENT SOLUTION



Aurora Information System's FoodPro<sup>®</sup> is a total food production, planning and control system that provides start-to-finish control from raw food through production, service, and analysis. It provides historical, as well as current and projected data, in terms of food usage, costs, operating margins and service.

Effective planning and control will result in accurate and timely purchasing, the reduction of waste, a more productive operation, and better customer satisfaction through consistent quality and better service.

FoodPro<sup>®</sup> is built upon a totally integrated multi-user, multi-function database operating system which is comprehensive and easy to use. Aurora Information System's unique system maintenance and user support programs guarantees the systems software will always be current and state-of-the-art. Software enhancements are constantly under development and are automatically release after quality control testing under the terms of the maintenance program.

Comprehensive and ongoing training on the FoodPro<sup>®</sup> system is one of the most important services we provide. At Aurora Information Systems, we believe that the success of our company depends on the performance of our systems in the field and we invite you to speak to any of our current users.

### FOODPRO MODULES

#### **Forecasting**

The number of patrons expected at a meal or meal period can be forecasted based on a historical database. The historical forecast is refined by a population adjustment and trend analysis, relating the current period actual patron counts to the reference period counts stored in the historical database.

The forecast module then applies menu item acceptability to the total patron forecast to forecast the number of portions to prepare.

#### **Menu Planning and Pre-Costing**

Menu planning is performed from a broad range of perspectives, some of which can be appropriate to specific seasons. Menus can be developed which will ensure consistency while providing an interesting variety.

The Menu Planning Module determines in advance of service the cost of serving any combination of menu offering and the resultant gross profit. All cost computations are made on the latest purchase price using any recipe specified. The Menu Planning Module also provides menu costing for the non-cash, board type environments.

A menu modeling program allows food service managers to perform "What if?" analysis for future planning purposes. A menu item cost summary detailing product cost, gross margin, and gross margin variances also aids in menu analysis.

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**ONE COMPANY...  
ONE SOURCE...  
ONE SOLUTION!**



#### **Purchasing**

The purchasing function calculates amounts to order by vendor based on exact menu needs, par stock requirements, and individual vendor delivery schedules. Warehouse or central commissary orders are consolidated based upon individual operating location requirements.

#### **Inventory Control**

The inventory control function calculates and prints the actual use of every inventory item, deviation from planned use (or shrinkage), the physical ending inventory reported, and the extended value of ending inventory. Also shown are significant price changes. Value of ending inventory is summarized by food cost category. Inventory control also prints an inventory count sheet to record the next period's ending inventory. Direct entry of invoices into unit inventories is also provided, further reducing clerical labor.

#### **Food Production/Service**

FoodPro provides kitchen personnel with complete preparation and production information: storeroom pick sheets, production summaries, pre-preparation sheets, and itemized recipes as well as detailed transfer sheets used to distribute centrally prepared products to the serving sites. Production materials are flexible in that the system can accommodate the uniqueness of any operation: from central production style commissary locations to individual locations responsible for their own production. FoodPro will use planned menus, designated production departments (and/or locations), and schedules to generate production information for the appropriate day and meal, ensuring that menu items are produced properly. Additionally, when using FoodPro to help consolidate production, operations have noted a decrease in labor with an overall increase in productivity.

#### **Catered Event Planning**

Special events not contained within the regular menu offering can be planned and coordinated with the catered event function. The customer, date, menu, number of patrons, and price are entered into the system. The catered event function pre-costs the menu at last or replacement purchase price, and then calculates and stores the amount of raw food required to produce the menu for the number of customers specified. Raw food amounts required are used by the purchase and accountability functions. The catered event requirement is stored for the production function, so production documents can be produced for the day of the event.

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### **Financial Analysis**

From the basic profit and loss statement to a detailed summary of purchases over a period of time, FoodPro can provide many types of financial reports. Comprehensive operating reports are provided to individual food service locations, summarized to the departmental level. Reports for locations that are similar (e.g. Retail Locations) can even be combined for analysis.

Here are just a few of the reports that are available to users:

- Location Cost Summary - a profit and loss statement
- Transfer Cost Report - a summary of transfer costs for each location
- Purchasing Recap - a detailed summary of past purchases generated using filter criteria
- Top Purchase Report - a report designed to review an operation's top purchases by cost, product type, and/or vendor.
- Location Meal Precost - a summary of costs per person, per meal in an easy to read grid format
- Vendor Bid Exception and Price Change Reports - summaries listing items received at prices (or amounts) other than the agreed upon bid price as well as being able to track those differences over a period of time.



### **ENHANCEMENT MODULES**

#### **Warehouse and Inventory Control**

The Warehouse and Inventory Control module is designed to operate as a totally stand-alone system, and it may also be used in conjunction with FoodPro or the Purchase Order Management module. The Warehouse and Inventory Control module tracks the movement of inventory in and out of a warehouse and calculates and maintains perpetual inventory and average cost for all items. Also available is the ability to add locations external to the system. This function allows products to be sold outside the system while providing all necessary accounting.

#### **Purchase Order Management**

The Purchase Order Management module works in conjunction with the Warehouse module and allows for the creation and maintenance of purchase orders. If maintenance is selected, items may be added or deleted from the purchase order, or line items may be modified. The purchase order will then be reprinted showing a revision number and thereby creating an audit trail. As items are entered on the purchase order, the program will access a vendor bid file and the appropriate price for the item is displayed.

The Purchase Order Management module also allows for receiving against the PO whereby the items are displayed on the screen

in the same order as they were entered on the PO. This saves time and increases data entry accuracy.

#### **Additional Enhancements**

A number of other enhancements have been developed based on the needs of our customers:

- Point-of-Sales Polling and Sales Reporting Interface
- Vendor Interfaces: Bi-Directional Bids & Orders and EDI Electronic Invoicing Interfaces
- Accounts Payable Interfaces
- PDA Inventory Interface
- SQL Menu Data Export Interfaces
- Nutritive Analysis Module
- Menu and Nutrition web site enhanced for mobile devices
- Custom Nutrition and POS Labels
- Waste Tracking and Reporting

### **PROFESSIONAL SERVICES**

The selection of the correct Food Service Management System is only part of the total solution. Protecting your investment by selecting the right support team to stand behind your system is crucial in creating the best solution for your organization. Our company provides consistent, comprehensive services by highly trained and dedicated professionals. These services are provided by people who come from the industry we serve. The process begins with a consultation to analyze your needs and continues with the best support services program available in the industry.

Aurora Information Systems is the Solution Source - the one source that offers the best systems and best support services. These services include the following: Consulting, Training, Documentation, Quality Assurance, and Client Help Desk Support

Aurora Information System's FoodPro Food Service Management Solution Allows You to Make the Best Decisions for Your Organization.

The Food Service industry changes constantly, but your goal of 100% customer satisfaction never changes. Aurora Information System's FoodPro<sup>®</sup> is the industry's best choice for making the right decision at the right time for the right service product.

Take your organization to new levels of profitability and responsiveness to the customer with the Aurora Information Systems FoodPro<sup>®</sup> Solution. To make the most of every opportunity, contact us today.

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