

# FOODPRO® RELEASE 3.0

## PRODUCT NEWS

Fall 2018

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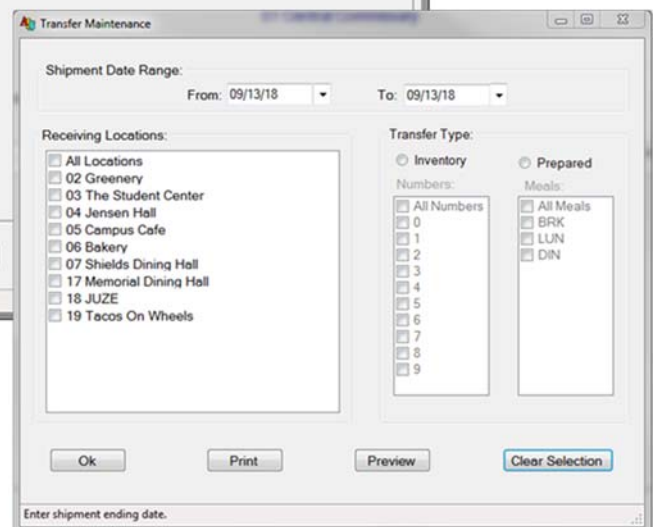
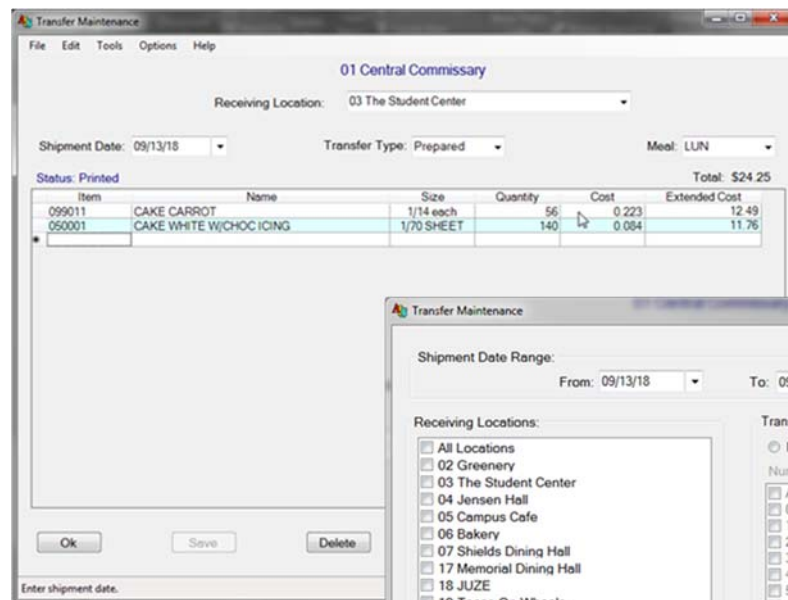
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### TRANSFER MAINTENANCE

Transfer Maintenance has been redesigned in VB.NET in this release. While the new program allows users to accomplish the same tasks as before, we have also embellished it with several new features.

Since the program design now uses a “Grid”-based control, users can utilize the “Print Grid” option to print a transfer without mortgaging (committing) it. Additionally, when viewing or modifying a transfer, users can now see the extended cost (quantity \* cost) of each item/recipe. While Prepared Product Transfers have been allowed to use Meal Periods to transfer products multiple times per day, inventory transfers have always been limited to once a day. However, locations can now create up to 10 inventory transfers per day between locations (transfer #0 - #9). This will provide operations with even greater flexibility than they had previously.

The program also features a new utility called “Transfer Selection” (pictured below). This utility is used in two different ways within the program. The first place it can be used is with the “Print Transfers” function. The utility allows the user to select multiple transfers using a range of dates, locations, and transfer numbers (or meals) prior to printing them. The other way the utility is used is to be able to update costs of transfers using the same criteria, along with the ability to update the costs of specific items that only appear on the selected transfers.



### Upcoming FoodPro User Conferences:

- University of Connecticut: July 2019
- University of Wisconsin - Madison: July 2020

www.FoodPro.com

## NUTRITION FACT LABEL UPDATE

Global Recipe and Menus on the Web have been enhanced to meet the new Federal Food Labeling Guidelines.

Nutrition Facts	
8 servings per container	
<b>Serving size</b>	<b>2/3 cup (55g)</b>
Amount per serving	
<b>Calories</b>	<b>230</b>
% Daily Value*	
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 37g	<b>13%</b>
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
<b>Protein</b> 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

The changes are as follows: Increasing the type size for “Calories,” “servings per container,” and the “Serving size” declaration, and bolding the number of calories and the “Serving size” declaration to highlight this information. Manufacturers must declare the actual amount, in addition to percent Daily Value of vitamin D, calcium, iron and potassium. Vitamins A and C will no longer be required but can be included on a voluntary basis.

“Added sugars,” in grams and as percent Daily Value, will be included on the label. While continuing to require “Total

Fat,” “Saturated Fat,” and “Trans Fat” on the label, “Calories from Fat” is being removed.

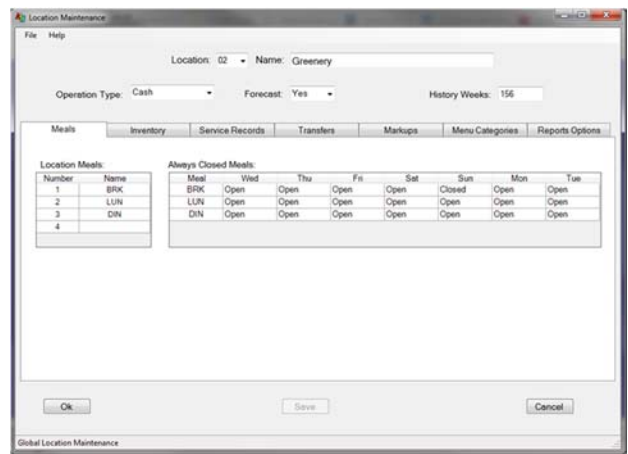
Daily values for nutrients like sodium, dietary fiber and vitamin D are being updated based on newer scientific evidence from the Institute of Medicine and other reports such as the 2015 Dietary Guidelines Advisory Committee Report, which was used in developing the 2015-2020 Dietary Guidelines for Americans.

Updates to Serving Sizes have also been made. By law, serving sizes must be based on amounts of foods and beverages that people are actually eating, not what they should be eating. How much people eat and drink has changed since the previous serving size requirements were published in 1993. For example, the reference amount used to set a serving of ice cream was previously 1/2 cup but is changing to 2/3 cup. The reference amount used to set a serving of soda is changing from 8 ounces to 12 ounces. Package size affects what people eat. So for packages that are between one and two servings, such as a 20 ounce soda or a 15-ounce can of soup, the calories and other nutrients will be required to be labeled as one serving because people typically consume it in one sitting.<sup>1</sup> In order to utilize these label updates, operations must upgrade to Esha Research’s Food Processor 11.5

<sup>1</sup> Additional details of the changes can be found here: <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm385663.htm>

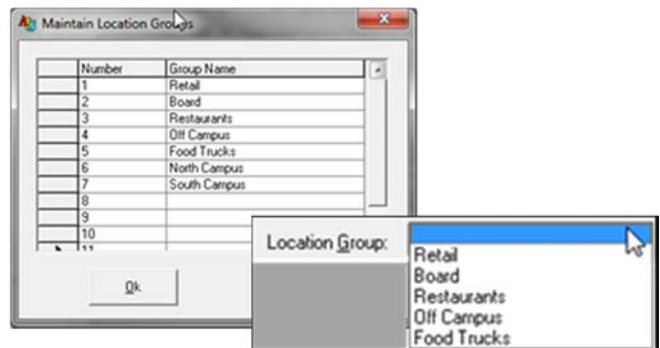
## LOCATION MAINTENANCE

Location Maintenance has been re-written in VB.NET. The new program offers users the ability to modify location features that previously required assistance from Aurora. The various fields of the program have been organized in tab-based groupings: Meals, Inventory, Service Records, Transfers, Markups, Menu Categories, and Reports Options. Most of the tabs offer one or more new options that can now be maintained without contacting Aurora. One example is that the Inventory Tab allows users to set the parameter for Showing Beginning Inventory on the printed inventory book, the inventory input program, or both. Another example is under Reports Options, users can decide to turn on “decimal units” by Department for Production Reports.



## MENUS ON THE WEB

Using Web Preferences, locations can now be “grouped” together. Groups can reflect concepts like Retail, Board, Counter-Service, Restaurants, or even campus geography (North/South). Another change that has been made was to increase the security of the standard webpages themselves. Users won’t notice a difference, but changes were made to deal with “cross-site scripting”.



## MISCELLANEOUS UPDATES

**Menu Categories** - Users can revert a location back to Global Menu Categories (in case they accidentally create Location Menu Categories).

**User Profiles** - When a user profile is copied, MyFoodPro favorites (another new feature) are also copied.

**Week Startup** - Users will now be warned 2 weeks before more calendar dates need to be added.

**POS Interface (Sequoia and Tapingo)** - A new program is available that allows users to maintain their own modifier cross-reference.

**Inventory Import Interface** - UPC and SKU fields are now optional when importing (creating) new inventory items.

**Purchase Recap** - When “entering by number”, the input box remains open between entries to allow for quick list creation. On the Detail Report, quantity totals will be shown when displaying specific items.

**ACI** - Items/Recipes can now be added to ACI Seasons multiple times and differentiated by different departments.

**Template Programs (Location Inventory and Recipe)** - Users can now clear the program screen (by clicking the Cancel Button) of the currently loaded item/recipe and then enter a new item/recipe without exiting the program.

**Global Recipe** - Now offers a new feature that allows users to disable text auto-formatting within the Method of Preparation Tab. Using this feature effectively turns this tab into a WYSIWYG editor. Additionally, allergens can now be displayed on the ingredient grid.

**Forecasting** - Patron totals have been added to the Reference Week screen.

**Warehouse Invoice Entry** - Pack price can now be up to \$999.99

**Patron History** - Users can now Print/Print Preview the week that is being displayed in the program.

**List Data Files (Location) - List History** - Can now define a date range for the generated report.

**Commissary Production Report** - Users now have the ability to control the number of decimals to display. Also, when “Fit to Page” is selected, the columns will now be left-justified.

**Purchase Order Recap** - Item Lists and Vendor Lists have been added to the criteria selection options.

## MYFOODPRO

We have continued to enhance MyFoodPro in this release. Most of the updates relate to cosmetic changes, or rather, the ability to change cosmetic features of MyFoodPro for individual users’ Favorite Mode. To make adjustments to these cosmetic features the user must be in Maintenance Mode (activated under Options or Ctrl-M).

- ⇒ Rearrange tiles to the order you prefer them
- ⇒ Assign colors to tiles (Hint: be careful not to select colors that are too dark)
- ⇒ Rename your tile labels
- ⇒ Rearrange/create buttons - create your own button groups (e.g. “Daily Tasks”)
- ⇒ Create your own favorites (no toolbar maintenance needed!)
- ⇒ Support more than 10 “shortcuts” in “favorites” mode
- ⇒ Support for custom images on tiles (jpg, png, ...)
- ⇒ Add your own artwork

## POS INTERFACE

### Product Movement Report

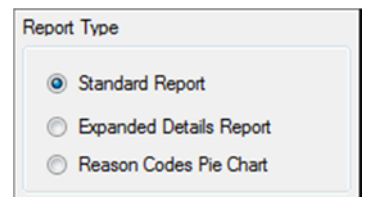
The Product Movement Report has been updated to a VB.NET program for criteria selection and the generated report will use Crystal Reports. The new criteria selection program has four criteria options: Date Selection, Location Selection, Meal Selection, Recipe Selection, and Item Selection. Additionally, Master Lists can be utilized for each one of the criteria options (except for the Date Selection). Additionally, recipe names will now be displayed on this report.

### Patron Count Report

Similar to the Product Movement Report, this report has been converted to VB.NET and Crystal Reports. Users will select the Date Range, Location(s), and Meals prior to generating the report.

## WASTE TRACKING AND REPORTING RECIPES/ITEMS WASTE REPORT

This report has been enhanced with a new report type: “Expanded Details Report”. When this report is generated, all of the “drilldown” data from the Standard Report will be automatically displayed. This can be very helpful for users that want to print this report.







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### ONSITE TRAINING

Onsite training is one of the ways that your staff makes the most out of FoodPro.

Sessions are tailored to your operation, using your data. Great for veteran staff and new hires alike.

Contact Aurora Information Systems for date availability!

## TECHNOLOGY UPDATES

The conversion to ASP.NET for your organization’s Menu on the Web website began with FoodPro 2.7. If your conversion has not already occurred, please contact Aurora to schedule it at your convenience, or you will not be able to take advantage of any new features as they are released. The upgrade may require additional software upgrades, therefore they will be handled on a client-by-client basis. For operations still using our standard web pages, .ASP’s will no longer be distributed with new releases.

Each new year potentially offers 3rd party software upgrades. The following software versions are available with FoodPro Release 3.0 (some will require separately schedule updates): Rocket Software’s UniVerse version 11.3.1 (64bit only), Rocket Software’s U2 Web Development Environment (WDE) version 5.3.0, and Esha Research’s Food Processor version 11.5.

## CATERING SALES OFFICE

Starting with the 3.0 Release, we anticipate that Catering Sales Office updates will coincide with FoodPro general releases. This will make it easier for everyone involved as the development cycle for all FoodPro products will now be aligned. All of that being said, there are a number of updates to the Catering Sales Module in this release:

- Copied Events can now include Service Instructions
- Contacts can be created directly from the Select Contact Form (when adding a contact to an event)
- Select Contacts will display the contact even if there is only a last name defined
- Event Timeline Fields have been doubled (16)
- Two new fields have been created and can be added to Document Templates: CHANGE [date] and CREATE.DATE
- True Ad-hoc views can be created using the View Builder.
- Print As Names and Production Information fields will now display commas as defined.
- And More!!!

## 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    | ◇ EDI Invoicing Interface                      |
| ◇ Nutritive Analysis              | ◇ Guiding Stars Nutrition Interface            |
| ◇ Commissary Production Module    | ◇ Custom Labels (Barcode and Point-of-Service) |
| ◇ FoodPro on the Go!              | ◇ Label Data Export Interface                  |
| ◇ Vendor Bid & Orders Interface   | ◇ Menu Data SQL Export Module                  |
| ◇ Transfer Interface              | ◇ Waste Tracking and Reporting Module          |
| ◇ POS Interface & Sales Reporting | ◇ Inventory Import Module                      |
| ◇ Accounts Payable Interface      |  |
| ◇ Web Catering Module             |  |
| ◇ Menus on the Web                |  |