

FOODPRO[®] RELEASE 3.1

PRODUCT NEWS

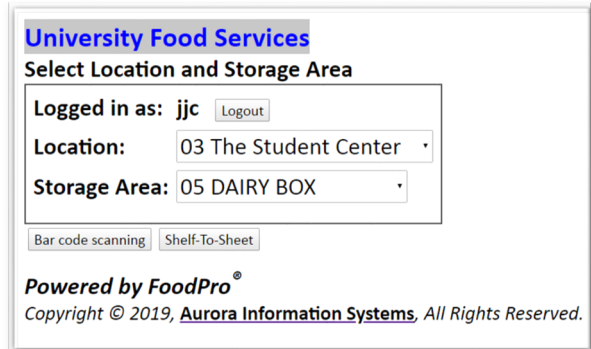
Fall 2019

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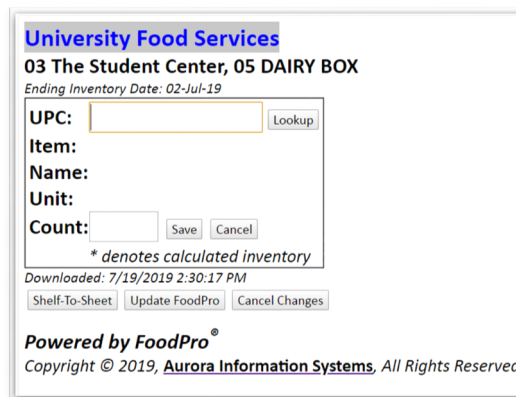
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WEB INVENTORY BOOK

Users now have the option to take inventory using the new Web Based Inventory Book which can be accessed using any mobile device. Since the feature is mobile-friendly website, it can be used on nearly any type of portable device regardless of operating system. From laptops using Windows 10, to iOS I pads, or Android-based devices, the Web Based Inventory Book is easily accessible using the predominant browsers on those devices.



Once logged in (using the same authentication credentials as FoodPro) users can enter inventory counts using the standard shelf-to-sheet method, or they can perform item lookups by



scanning product UPC's. The figure on the left is showing the UPC scanning lookup page. If a wired or wireless scanner is connected to the device and a product is scanned, the UPC will be used to "lookup" the product. If the UPC is found, then the product details will be loaded and the user can enter a count for it. The figure on the bottom of this page illustrates the Shelf-to-Sheet method. The inventory book is presented to the user in sequence order (after a storage is selected). Users can then enter counts in the form as they normally would.

In either case, inventory data is loaded on to the device (or devices, as the case may be) so that they can be used in "offline" mode in case data signals (wifi or otherwise) are not available in the storage areas.

Seq	Item Name	Unit	Count
0010	1382 Milk Chocolate 1/2 PT	1/2PT	<input type="text"/>
0020	0333 MILK - WHOLE	5 GAL	<input type="text"/>
0030	2972 Milk 1%	GAL	<input type="text"/>
0040	1366 MILK 2%	5GAL	<input type="text"/>
0050	0353 MILK 2% HALF PINT	LB	<input type="text"/>
0060	0101 MILK BUTTERMILK	QT	<input type="text"/>
0070	0329 MILK HOMOGENIZED 1/2 PT CASE		<input type="text"/>
0080	0125 CHEESE COTTAGE	TUB	<input type="text"/>
0090	0311 YOGURT BULK PLAIN	QT	<input type="text"/>

An added benefit of using this feature is that it will virtually eliminate the need for using paper for this weekly task.

In order to use this new enhancement, Aurora Information Systems will need to setup the initial infrastructure for the web pages (perhaps in cooperation with your campus IT).

Upcoming FoodPro User Conferences:

- University of Wisconsin - Madison: July 2020

www.FoodPro.com

CROSS REFERENCE REPORTS (SKU AND UPC)

The Cross Reference Reports allow users to review linked or unlinked items and/or recipes.

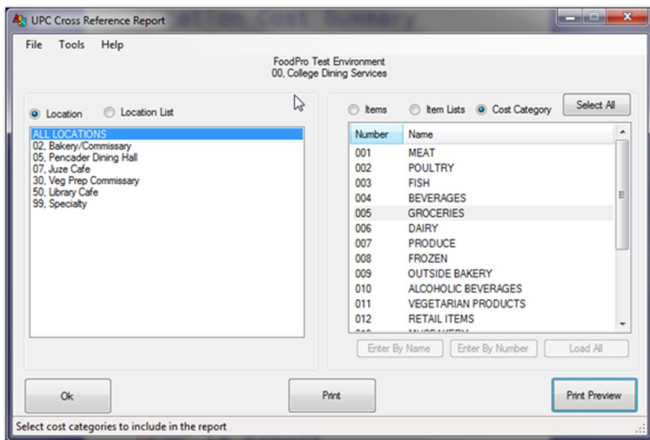
SKU Cross Reference Report

The SKU Cross Reference Report focuses on SKU's used with the Point of Sale System Interface. After selecting their desired criteria (inventory items and/or recipes), the resultant report can display linked SKU's, unlinked SKU's, or both.

SKU	Number	Name	Modifier	Portion Size
64761300003	50022	BLOOD ORANGE SPARKLING SODA	0	1 EACH
62022120012	50023	JONES GREEN APPLE SODA	0	1 EACH
62022120009	50024	JONES-CREAM SODA	0	1 EACH

UPC Cross Reference Report

The UPC Cross Reference Report allows users to verify if Inventory Items have been assigned UPC's for use with the Weekly Inventory counting process. Specifically, the generated report can display linked UPC's, unlinked UPC's or both.



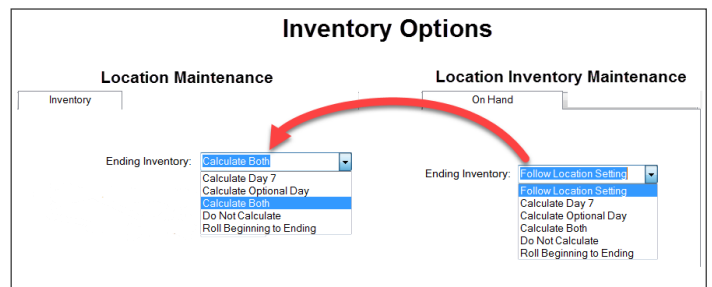
Both programs offer similar features:

- Display Linked, Unlinked, or Both
- Select criteria using Master Lists
- Select criteria using Cost Categories (when appropriate)
- Filter criteria using Master List Categories
- Multiple Sort Options are available
- Print or Print Preview Options

INVENTORY OPTIONS

In this release, several new features have been added with regard to the method of how Ending Inventory is calculated. The primary feature change is the new Ending Inventory setting within Location Maintenance (Inventory Tab) that allows a location to “Roll Beginning to Ending”. In other words, this setting lets a location roll (or copy) their last Beginning Count to their Ending Count. This setting is optimal for locations that are in “No Service”, but there is no inventory usage within a week (no purchases, transfers, etc..).

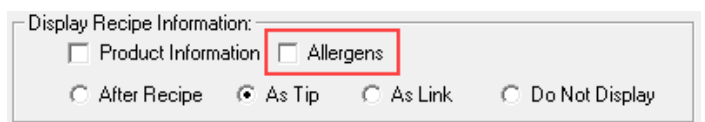
Additionally, the feature of Ending Inventory calculation has been added to Location Inventory Maintenance. The selected method will default to “Follow Location Setting”, but it can be customized for each individual item as desired. The net effect of this is that locations can selectively choose how to manage their weekly ending counts by the individual item or by groups of items.



MENUS ON THE WEB

There are now options to “Select All” or “Unselect All”, when selecting Menu Categories under the Location Tab in the Web Preferences program.

Additionally, a new feature has been added to the Menus on the Web module. Allergens can be displayed on the web pages without using Webcodes. The feature acts similarly to Product Information in that the “Show Allergens feature” can be turned on by location, and then *how* it is displayed will need to be selected: After the recipe, As a tooltip, or as a Link.



MISCELLANEOUS UPDATES

Top Purchase Report

Generate warehouse and non-warehouse locations together in one report

Batched Recipes

Show name of main recipe on subassembly

Service Records (2 items)

A new option allows “Print As” name to be used instead of FoodPro recipe name (defined per location).

Service Record Maintenance

Users can now delete more than 1 recipe at a time

Menu Maintenance

While selecting menus, the list can now be sorted by name

Patron Count Sheets

There is now an option to bypass printing during the incremental run

Replace Ingredients

The “All Recipes” option has been added back as one of the criteria selections

Check Files

When running this report, users can now choose to display on the screen

Reprint Reports

Users will be prompted to use Client Reports even when distributive printing was not previously selected

Menu Builder Applet

A new option has been added that allows users to select between showing cost or price

Transfer Printing

Printed Transfers (Inventory and PPT) are now generated in Crystal Reports

Location Recipe

Allergens are now displayed below the ingredient list in this program

Location Cost Summary

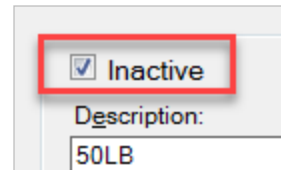
Two new selections have been added on the Options Menu. Users can now choose to Process and then Print and/or Preview the Inventory Analysis when the Location Cost Summary is processed.

Receiving Report

A new parameter is available (by location) to suppress the Receiving Report from printing if no delivery exists.

INPUT VENDOR BIDS

A new feature in this release allows users to make specific Vendor Order Numbers “Inactive” in the Input Vendor Bids Program. The effect of this is that the deactivated Vendor



Order Number will no longer be available to be ordered. This can be very useful in managing seasonal and/or local products that utilize unique VON's.

When a VON is inactive, FoodPro will identify the next available VON to be utilized from the specified vendor (if one is available), otherwise it will not use any VON. When no VON is used, then the location inventory ratios will be utilized for calculating quantities when the item is ordered.

USER PROFILES

User Profiles has been updated to include a new column on the left side where the users are displayed. The additional column displays whether or not a user has been assigned as a Super User. If they are a Super User, then the column will show a Yes in the column.

The columns are sortable, so by clicking on a column header, all Super Users can be sorted to the top of the FoodPro Users list. This will allow the coordinator to quickly identify which users have been designated as a Super User.

FoodPro Users			
First Name	Last Name	Title	Super User

MASTER LISTS

In this release, the expansion of using Master Lists and Master List Categories in various programs continues. Both UPC and SKU Maintenance offer the ability to filter data based on Master List Categories. For example, if a Master List was tagged with the List Category “Grab N Go”, a user could select “All Items” from Item Lists, then select to limit the data by selecting the “Filter Item List by Category” feature available from the Tools Menu.

INGREDIENT SCALING

Inventory Items can now utilize a new feature available on the Scaling Tab within the Global Inventory Maintenance program. The Scaling feature allows items to be defined with Scale Up or Scale Down percentages that can be used within Global Recipes.

The purpose of the Scaling feature is to help make the quantity of the ingredient scale more appropriately when a recipe is batched for more (or less) portions as compared to the source portions defined in the Global Recipe.

Spices and seasonings are the perfect examples of where this feature could be helpful. Many of these types of ingredients don't necessarily scale well when a recipe is batched out, examples might include: salt, pepper, cloves, etc. By using the Scaling feature, kitchens may be able to better control the flavor profiles of batched recipes.

After the Scale Up\Down fields have been defined for an inventory item, then any recipe where that item is used can be modified to use the Scaling feature by selecting "Scale" in the Vary field (associated to the desired item). In turn, when this recipe is generated via the Production Run or the Recipe Batcher program, any ingredient that has the Scale feature turned on will use that logic to calculate the quantity required for the recipe.

BUDGET FEATURE—LOCATION COST SUMMARY

This release introduces a new feature within FoodPro: the ability to review a defined budget on the Location Cost Summary in the lower grid on the report (Fig 2). In order to facilitate this feature, a new program has been developed: Weekly Budget Maintenance (Fig 1). This maintenance program allows an operation to define budget values for each FoodPro location. The budget values that can be defined are: Average Check (\$), Food Cost per Patron (\$), and Food Cost % (%).

Budget values can be entered and maintained on a per week basis, giving operations a lot of flexibility in terms of setting budget periods. Once the budget values are entered, then that value can be compared to the Actual Value. The Budget % reflects the Actual value in terms of the Budget Value. For example, if the Actual Value is \$2.00 per person, and the Budget Value is \$2.40 per person, then the Budget % will display 83.3% [$\$2.00/\$2.40=.8333$ (or 83.3%)].

Figure 1

Operating Date: Tuesday, September 10, 2019

Locations	Average Check	Food Cost Per Patron	Food Cost %
Central Commissary	0.00	0.00	30.00
Greenery	8.00	12.00	30.00
The Student Center	0.00	12.00	30.00
▶ Memorial Dining Hall	0.00	12.00	30.00
JUZE	6.50	12.00	30.00
Tacos On Wheels	7.00	12.00	30.00

Budgets can be reviewed on a weekly basis or on a periodic basis by using the Location Cost Summary's Consolidated View (where users define the beginning and ending dates for the period).

If the Budget feature proves to be popular, Aurora Information Systems will continue to extend the feature into other programs where appropriate.

Figure 2

	Budget	%
▶ Average Check Per Patron Served	7.0	8.00
Food Cost Per Patron Served	7	2.40
Food Cost %	7.0	30.00
Total Patrons Served		0.0



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VON LOOKUPS

The Location Inventory program and the Location Inventory Template programs have both been enhanced to allow VON lookups.

Users can load an inventory item into each program by typing the VON preceded by a ".".

If the VON were 1234, then the user would type ".1234" (no quotes) to load the item into the program.

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 3.1 (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.

TRAINING OPPORTUNITIES

Aurora Information Systems offers both Onsite and Web-based training sessions. 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!

Onsite training allows Aurora to visit your campus, and work with your staff in any group size that fits your needs. There is a 2 day minimum requirement for scheduling Onsite training. An alternative to Onsite training is Web-based training. Reservable in 4-hour blocks (minimum 1 hour increments), they are best used for very focused training topics for small groups or one-on-one training sessions.

Contact Aurora Information Systems for more information!

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 | |