

FOODPRO® RELEASE 3.3

PRODUCT NEWS

Fall 2022

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Upcoming FoodPro User Conferences:

- University of Georgia: July 2023
- University of Wisconsin - Madison: July 2024

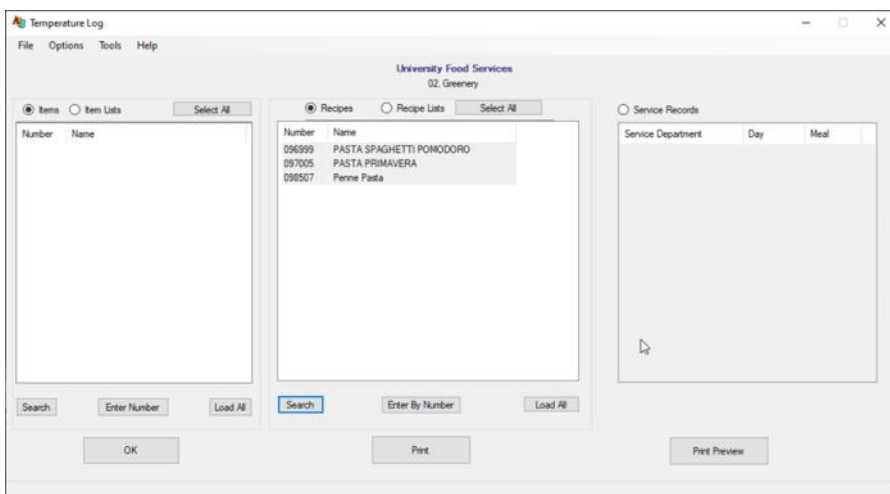
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TEMPERATURE LOG REPORT

Temperature Logs are tools used by foodservice operations to document products with timed temperature measurements throughout production and service as required by food safety protocols. The Temperature Log Report enables users to print these logs from FoodPro.

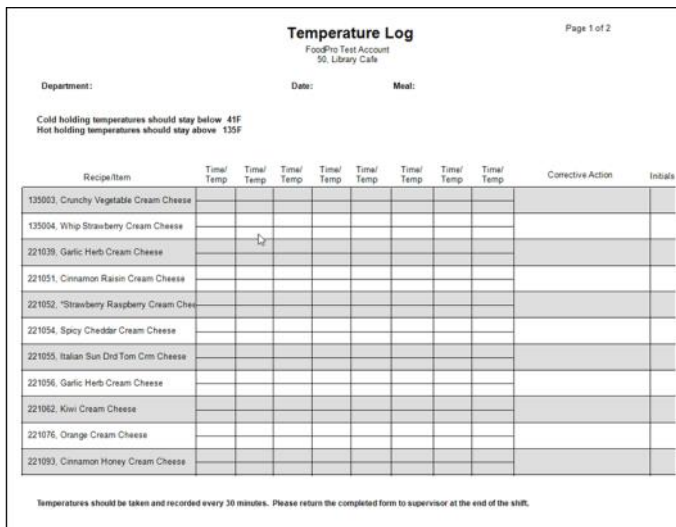
The primary criteria to select between is Inventory Items, Recipes, or Service Records. When selecting either Items or Recipes, users can use Master Lists if desired. When Master Lists are used, the lists that are loaded into the criteria selection window can be filtered using Master List Categories.

If Service Records are selected, then all available Service Records will be listed by department, by day, by meal.

Another feature of the program is to create custom Header and Footer entries for the generated Temperature Log. These custom Headers and Footers allow operations to enter information that meets their specific requirements (for example, defining internal codes for Corrective Actions or providing temperature guidelines for reference). Other selections available from the Options menu include the ability



to show item/recipe numbers on the report and/or to fill pages with blank lines (a blank report can be generated by not selecting any criteria). Another feature that is available is the ability to export the information to a file. Located under the File Menu, users can select "Export to File" which opens an Export window. The Export window allows users to name the export file and select the field separator (comma, tab, or pipe). This export can then be used in a third-party Temperature Log solution.



WEB ORDERING

The new Web Ordering web-site will allow users to build orders using any web-enabled device (like the other FoodPro web-based products).

Once logged in (using FoodPro credentials) users will select their location (if allowed), desired delivery date, storage area, Order Group (optional) and Vendor (optional). They then will select to build their order using Shelf-to-Sheet or using Barcode Scanning. This final selection will load the inventory data on the device so that the order can be created in offline mode and uploaded back to FoodPro later. Web Ordering treats an Order Group like a filter. If no Order is selected, then the entire storage area will be downloaded, however if a group is selected, then the inventory will be limited by that selection. If the selected Order Group does not have a default vendor, then the user can optionally select a vendor to create a Vendor match, which will then be uploaded into the Purchase Requirements in FoodPro. These options provide flexibility to users to make the process of building orders easier. The concept behind the Web Orders is to help users make more informed purchasing decisions since they won't need to be tethered to a desk as they create their orders. Similar to other web-based enhancements, Aurora will need to setup the required infrastructure before it can be utilized.

MENU MAINTENANCE

There are three updates to Menu Maintenance in this release.

1. Users can now print/preview multiple menus at one time. Under the File Menu is a new option to Print Multiple Menu Reports. When selected, a window will open allowing the user to select multiple menus. After all selections have been made, select print or preview as desired.
2. When creating new menus or modifying existing ones, users can add multiple recipes. With your blinking cursor located in a new blank recipe number field, open the Tools Menu and select "Select Recipe(s) to Add". When the selection window opens, use the criteria selection section to load recipes into the window. Then select one or more recipes. Click the Add button to load the recipes into the menu.
3. View the loaded menu using Menu Category filtering. The View Menu now has several new options: All Categories, Default Categories, and Select Categories. Think of these options as your "View by" options. All categories will display the menu with all categories displayed. Select Categories will allow the user to select on or more categories to view (use the checkboxes to view only those selected categories), and use the default categories when default categories have been defined under Location Maintenance.

CATERING SALES MODULE

The Catering Sales Module has been enhanced with a few new features.

Users can now add multiple recipes to an event through use of the keyword search window. For example, when a user searches for recipes named "sandwich", from the search results they can add more than one sandwich.

After an event that offered a consumption (cash) bar is completed users can enter zero portions for items that had no sales. This will allow operations to provide more detailed receipts to their customers than was possible previously.

To provide catering users more flexibility with regard to billing contacts, they will now be able to simply type a name into the Billing Contact field and not be required to use a previously defined contact.

For operations that use the Rooms Manager feature, users with the proper permissions will now be able to override the "locked" or "reserved" room logic. This will provide some flexibility for reserving rooms when overlapping may be required.

UNLINKED REPORT

The Unlinked Report program can help users identify which items, recipes, and menus are not in use in their locations. The ability to identify this information can greatly assist users with data cleanup projects by providing details as to what can be deleted from a location safely.

This report is available within a location in FoodPro. Users will then select one or more options from the criteria types: Menus, Recipes, or Inventory Items (multiple criteria types can be selected). Once the criteria has been selected, users can Print or Preview the report.

If all of the criteria is being used, then the program will display a message that all selections are "in use" and there is no report to be displayed. A report will *only* be displayed when any of the selected criteria is unlinked. In turn, the displayed information can be used to determine if it can be removed from the location.

MISCELLANEOUS UPDATES

Maintain Nutrient Database

There are two new changes in this program: allow 2 decimals for gram weight and add a "Last 4" list of NDB's previously loaded for quicker access.

Location Inventory Maintenance

When a new item is added to a location, the B-tree is immediately updated.

Global Inventory Maintenance

Two changes have been made to the Vendor Order Tab: a vendor name column has been added and users can launch vendor bid maintenance for specific VONs.

Location Maintenance

Location History has been extended to 5 years (260 weeks).

Recipe Batcher

Users can now use menus to load recipes into the program

Inventory Usage Report—Global

A new option is available to subtotal by location

Waste Report

A new option has been added to enable subtotals by location

Service Records

Acceptability Factor updates will now be sensitive to Patron Types

TRANSFER MAINTENANCE

Two changes have been made with regard to transfers in this release.

In the Transfer Printing program (both FoodPro and Warehouse), the default date range has been changed from one week to only the following day. Users can change the date range to longer than one day if desired when they open the program.

Additionally, Transfer Maintenance has been changed so that transfers will no longer be allowed on closed days for the receiving location.

PURCHASING RECAP

Three new filters have been added to the program. First, the report can now be filtered based on debits or credits. The default report will show both, however the new filtering allows the user to select to show only debits or only credits. The next new filter option is the VBP (Vendor Bid Pack) filter. When this filter is selected, a new window will open allowing the user to select one or more options from the pre-defined Vendor Bid Packs. As a filter, this will allow users to gain greater insight into their purchasing habits. Finally, the last new filter is the VON (Vendor Order Number) filter. With the Detail Report selected, users will be able to use the VON Filter to filter the report using specific VON's. This would be helpful for comparing purchasing details for unique VON's for a specific item. An example might be comparing local apples (VON #1) to mass market apples (VON #2).

POS INTERFACE

Three programs have been enhanced to take advantage of the SKU field from the POS Interface. The Global Recipe, Global Inventory, and the Inventory/Recipe Cross Reference programs have all been updated to allow users to load or search for items using their SKU's. The feature can be activated by entering "...12345" (two periods followed by the sku). This will either load the item/recipe or open a keyword (SKU) search window to select the desired item/recipe.

RECIPE AND INVENTORY TEMPLATE PROGRAMS

Each of these programs have been updated with the same three features. The File menu will now display the "Last 4" items/recipes that were loaded into the program. The number and name fields have both been expanded to display more characters. The "change date/time" will now only update when the a field for an item/recipe is actually changed (as opposed to just loading it into the template program).

MENU ITEM COST SUMMARY

The Menu Item Cost Summary now features a drilldown capability allowing users to review the ingredient costs of the recipes. To enable this feature, go to the Options Menu and select "enable drilldown". Once enabled, then Print Preview the generated report. Once the report is displayed, hover the mouse pointer over any field of the item to be reviewed until it looks like a magnifying glass, then double-click the field. The drilldown data will display the ingredients and their associated costs.



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TRAINING OPPORTUNITIES

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

Web-based training is available for a minimum of 4 hours (then 1 hour increments thereafter). Contact Aurora Information Systems for more information!

MASTER LISTS

Recipe and Inventory Master Lists can now be created by filtering the data using location dictionary fields. For example, When creating a new recipe master list, users can filter the available recipes by only selecting recipes based on specific Production\Service Departments or Serving Methods.

To use this feature, when adding a new recipe list, go to the Options Menu and select Filter Recipes by Location. The Location Filtering window will open to allow the user to define the criteria to be used for filter the recipe (or inventory data) that they would like (or not like) to see.

MY EMISSIONS INTERFACE

My Emissions is a company that provides a carbon rating service for your recipes. This new interface allows an operation to submit recipes to the My Emissions folks who then calculate the carbon ratings for them. They then supply the operation with a file to import the ratings back into FoodPro. The newly rated recipes can then be displayed on their website or on labels.

Aside from the interface, some custom programming of existing products may be necessary to display the rating information.

Contact Aurora Information Systems for more information!

TECHNOLOGY UPDATES

Each new year potentially offers 3rd party software upgrades. The following software versions are available with FoodPro Release 3.3 (some will require separately scheduled updates):

- Rocket Software's UniVerse version 11.3.3 (64bit only)
 - X-Admin Replaces UniAdmin
 - Open SSL/TLSv1.2
- Rocket Software's U2 Web Development Environment (WDE) version 5.3.1
- Perforce Software's HostAccess 7.40j
- SQL Server 2017 (Full or Express)

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 |
| ◇ Transfer Interface | ◇ Menu Data SQL Export Module |
| ◇ POS Interface & Sales Reporting | ◇ Waste Tracking and Reporting Module |
| ◇ Accounts Payable Interface | ◇ Inventory Import Module |
| ◇ Web Catering Module | ◇ MyEmissions Interface |