

What is the Commissary Production Module?

The Commissary Production Module is a supplementary enhancement module which extends the capabilities of FoodPro. As a comprehensive software solution, FoodPro is capable of both central production and individual location production. However over time, the need arose for a more dedicated way to handle large volume central production kitchens (including Bakery, Cook/Chill or Blast Freeze operations). The Commissary Production Module was developed specifically for operations that required a more inclusive system to handle their production needs.

How does it work?

Locations will forecast and/or "purchase" the items they need for service, in turn, the Commissary (Central Production) Kitchen will be both the "vendor" and production facility for the items. FoodPro turns the orders into Production Needs (Service Needs) within the Commissary kitchen and then the Commissary Production Manager reviews them and makes any modifications necessary to account for product shortages/surpluses, labor scheduling, equipment constraints, or any other situations that may affect production.

In order to facilitate the scheduling of production, Commissary kitchens will use the Commissary Orders program to view what they should be producing for the next one to two weeks. The information is presented in the form of a

June 9 - 14, 2014

June 16 - 21, 2014

Monday, 09 Jun	Size	F	O	Tuesday, 10 Jun	Size	F	O	Wednesday, 11 Jun	Size	F	O	Thursday, 12 Jun	Size	F	O	Friday, 13 Jun	Size	F	O	Saturday, 14 Jun	Size	F	O
Csk Soup Three Bean Vgtrn	1	1	3	Csk Soup Vicky's Tortilla	1	2		Csk Soup Chicken	1	4		Csk Soup Ham & Cheese	1	4		Csk Soup Ham & Cheese	1	4		Csk Soup Ham & Cheese	1	4	
Csk Soup Wedding Italian	1	6	4	Csk Soup Tomato Basil	1	6		Csk Soup Broccoli Cream of	1	1		Csk Soup Wedding Italian	1	4		Csk Soup Wedding Italian	1	4		Csk Soup Wedding Italian	1	4	
Csk Soup Spicy Tortilla and Veg	1	4	7	Csk Soup Oriental	1	5		Csk Soup Three Bean Vgtrn	1	3		Csk Soup Lentil Cntrl	1	4		Csk Soup Lentil Cntrl	1	4		Csk Soup Lentil Cntrl	1	4	
Csk Soup Potato Baked	1	4	4	Csk Soup Broccoli Cream of Vgtrn	1	8		Csk Soup Broccoli Cream of Vgtrn	1	4		Csk Soup Chicken & Veg	1	4		Csk Soup Chicken & Veg	1	4		Csk Soup Chicken & Veg	1	4	
Csk Soup Barley & Mushroom Vgtrn	1	4	2	Csk Gravy Sausage	1	2		Csk Soup Clam Chowder Homemade	1	2		Csk Gravy Sausage	1	3		Csk Gravy Sausage	1	3		Csk Gravy Sausage	1	3	
Csk Gravy Sausage	1	3	15	Csk Ground Chicken Taco Filler	1	4		Csk Gravy Sausage	1	4		Csk Sauce Meatless Sp.	1	10		Csk Sauce Meatless Sp.	1	10		Csk Sauce Meatless Sp.	1	10	
Csk Sauce Lo Mein Vgtrn	1	3	3	Csk Sauce Meatless Spaghetti	1	15		Csk Sauce Italian Meat	1	6		Csk Sauce Lo Mein Vgtrn	1	3		Csk Sauce Lo Mein Vgtrn	1	3		Csk Sauce Lo Mein Vgtrn	1	3	
Csk Chicken Verde	1	5	1	Csk Sauce Lo Mein Vgtrn	1	3		Csk Ground Chicken Taco Filler	1	4		Csk Chicken Verde	1	5		Csk Chicken Verde	1	5		Csk Chicken Verde	1	5	
Csk Macaroni & Cheese Elbow	1	15	14	Csk Chicken Verde	1	5		Csk Pasta Noodle Fettucini Plain	1	11		Csk Pasta Noodle Fettucini Plain	1	11		Csk Pasta Noodle Fettucini Plain	1	11		Csk Pasta Noodle Fettucini Plain	1	11	
Csk Lasagna Four Cheese	1	6	9	Csk Pasta Noodle Fettucini Plain	1	11		Csk Beans Pinto	1	2		Csk Beans Pinto	1	2		Csk Beans Pinto	1	2		Csk Beans Pinto	1	2	
Csk Pasta Noodles Ziti	1	20	20	Csk Beans Pinto	1	2		Csk Salad Tuna Filler	1	2		Csk Salad Tuna Filler	1	2		Csk Salad Tuna Filler	1	2		Csk Salad Tuna Filler	1	2	
Csk Bean Black	1	2	5	Csk Salad Tuna Filler	1	2		Csk Hummus	1	3		Csk Hummus	1	3		Csk Hummus	1	3		Csk Hummus	1	3	
Csk Pasta Noodle Fettucini Plain	1	2	17	Csk Hummus	1	3		Csk Salad Fruit Mix	1	2		Csk Salad Fruit Mix	1	2		Csk Salad Fruit Mix	1	2		Csk Salad Fruit Mix	1	2	
Csk Beans Pinto	1	2	6	Csk Salad Fruit Mix	1	2		Csk Salad Havarti	1	1		Csk Salad Havarti	1	1		Csk Salad Havarti	1	1		Csk Salad Havarti	1	1	
Csk Salad Tuna Filler	1	2	2	Csk Salad Havarti	1	1		Csk Dip Dill	1	1		Csk Dip Dill	1	1		Csk Dip Dill	1	1		Csk Dip Dill	1	1	
Csk Hummus	1	3	3	Csk Dip Dill	1	1																	
Csk Salad Fruit Mix	1	2	75																				
Csk Salad Havarti	1	1																					
Csk Dip Dill	1	1																					

Monday, 09 Jun	Size	F	O
Csk Soup Three Bean Vgtrn	1	1	3
Csk Soup Wedding Italian	1	6	4
Csk Soup Spicy Tortilla and Veg	1	4	7
Csk Soup Potato Baked	1	4	4
Csk Soup Barley & Mushroom Vgtrn	1	4	2
Csk Gravy Sausage	1	3	15
Csk Sauce Lo Mein Vgtrn	1	3	3
Csk Chicken Verde	1	5	1
Csk Macaroni & Cheese Elbow	1	15	14
Csk Lasagna Four Cheese	1	6	9
Csk Pasta Noodles Ziti	1	20	20
Csk Bean Black	1	2	5
Csk Pasta Noodle Fettucini Plain	1	2	17
Csk Beans Pinto	1	2	6
Csk Salad Tuna Filler	1	1	2
Csk Hummus	1	3	3
Csk Salad Fruit Mix	1	2	75
Csk Salad Havarti	1	1	
Csk Dip Dill	1	1	

spreadsheet and it provides users with a single point of entry for managing their scheduled production. The ordered quantities column is driven by forecasting (or Modify Delivery Information) from the service locations. While the forecasted quantities (as displayed) column reflects the needs of the service locations in addition to the last on-hand count and then uses color-coding to illustrate shortages and surpluses when they exist. After reviewing the information, managers can modify the forecasted amounts or move production from one day to another as necessary to satisfy needs that may have changed and/or to schedule labor more efficiently.

Additionally, users can drilldown into the Commissary Needs Report; which illustrates the last on-hand inventory count, the currently forecasted quantity for production, the source (when and where) of the specific needs, and the short/surplus for each displayed day. The benefit of this report is to be able to focus on one item and analyze forecasted production for an entire week. This would allow a production manager to be proactive and "load-level" production to schedule labor and equipment more efficiently.

After the Production Manager makes their modifications, the kitchen staff is provided with Departmental Production Orders, separated by Day/M meal (as appropriate), Production Recipes, and Storeroom Requisitions (if desired).

The finished products are transferred between the Commissary Kitchen and the Service Location as inventory items. In terms of accountability, this allows both types of locations to utilize the many FoodPro reports available to them for analyzing their financial data from week to week: Location Cost Summary, Purchase Recap, Top Purchase Report, Inventory Usage Report, and more.

The FoodPro[®]

Commissary Production Module



FOODPRO PROGRAMS:

Recipe Cross Reference

This program is used to link the Commissary Production Recipes to Commissary Products (Inventory Items). Locations serving the products will order them using the Modify Delivery Information program. Forecasted items will update Modify Information (Purchase Requirements) as well. The benefit to this methodology is that the Commissary Products will have both their costs and nutritive information updated on a weekly basis.

Commissary Weekly Production Orders

This program enables production staff to review forecasted (ordered) needs up to 2 weeks in advance. Presented as a spreadsheet, users are provided with a number of viewing or printing options for their needs: by week, by day, or by department.

Commissary Needs Report Drilldown

From the Commissary Production Orders program, users can drilldown into the Needs Report. This report illustrates to the user the initial on-hand amount (and pad requirement), amount forecasted, the projected production amount, and short/surplus amount. The concept behind the report is to help the user make production decisions based on product needs.

Verify Orders Program

This program provides the production staff with a summary of items that have been ordered by the serving locations, but not yet scheduled for production.



Commissary Needs Report

RECIPE: 992030, Comm Chick Salad Roll GNG, 1 EACH
ITEM: 9794, Comm Chick Salad Sandwich GNG, EACH

Date	Cook Chill Forecast	On Hand Inventory	Location	Amount Projected	Total	Short/ Surplus	EACH Pad
03/18/14		0					
3/21/2014	93						
3/24/2014			07 Juze Cafe	93	93		
3/25/2014	58						
3/26/2014			07 Juze Cafe	58	58		
3/27/2014	58						
3/28/2014	63		07 Juze Cafe	58	58		
3/31/2014			07 Juze Cafe	63	63		
4/1/2014	354						
4/2/2014			07 Juze Cafe	354	354		
4/3/2014	352						
4/4/2014	427		07 Juze Cafe	352	352		
4/7/2014			07 Juze Cafe	427	427		
4/8/2014	378						

FEATURES AND BENEFITS:

- Use the Commissary Orders program to review service location needs up to 2 weeks in advance using the Week by Week, tabbed view.
- In the Commissary Orders program, make changes to both the quantities produced and when they are produced to gain operational efficiency.
- Products are transferred as inventory items (which allows for more accurate accountability).
- Finished products are considered Inventory and should be included as part of a location's Weekly Inventory Count.
- Locations can use an Inventory Pad to ensure that they maintain an on-hand quantity over and above what they require for service.
- The Production location can use Recipe Schedules to increase their production efficiency (e.g. Soups are made 1 week in advance, whereas, Deli Meats are sliced and packaged 5 days a week).
- Commissary Products will have their prices updated weekly.
- Nutrition Information for the products will also update weekly.