FOODPRO® 3.6 RELEASE

NEW FEATURES & HIGHLIGHTS

SUMMER 2026

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Did you Know?

Aurora Information Systems released FoodPro Version 1.0 in 1996? Ever since then, there has been a new release of FoodPro about every 11-15 months.

www.FoodPro.com

Global Recipe

One challenge for users that has existed for a long time is that marinades (as subassemblies) in a Global Recipe affected the nutrition of an individual portion.

This release offers a new feature that will allow recipe developers to account for the amount of a marinade (or other subassembly) required to produce the final recipe and how much of that marinade is actually absorbed by the other ingredients.

The feature is called Absorption Rate, and it can be set by selecting the row of the subassembly in the ingredient grid and then either use the Edit Menu or Right-Click Context Menu and select “Set Subassembly Absorption Rate “.

The dialog box below opens, and you can define how much of the subassembly will be absorbed by the other ingredients. In turn, this changes how the nutrition of the total recipe is calculated since only the “absorbed” amount will contribute to the final nutrition calculation.

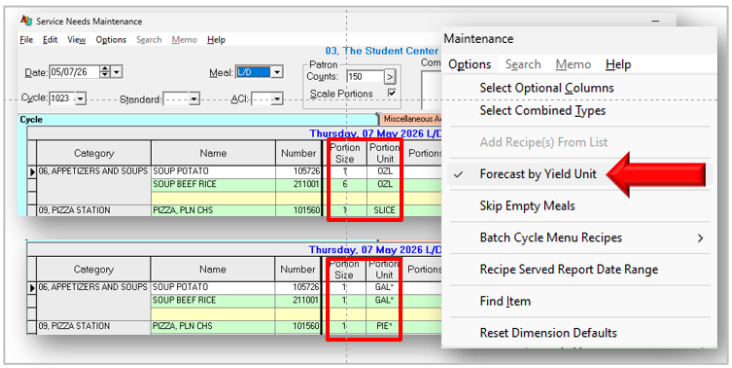


Service Needs and Batch Recipes

Users can now forecast in Service Needs and Batch Recipes using Yield Units. Not all operations utilize Yield Units, but they can be helpful in managing how recipes are batched from the production run. For example, if a pizza has a yield unit defined as a “pie” and it has 8 slices per pie, then whenever it was forecasted to serve 300 slices, FoodPro would use the yield unit to determine how many “pies” should be made.

Now, in 3.6, users can also forecast using those yield units. If the user knows that they go through 40 pies per meal, then they select the option to “Forecast by Yield Unit” and enter 40 for the pizza.

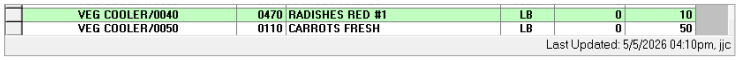
To extend the feature further, users can now select the “Batch by Yield Unit” in the Recipe Batcher program and then enter values in terms of yield units there as well. Only recipes with yield units defined will show a different portion unit in the program. Notice below, that the Yield Unit is displayed with an asterisk (*) to differentiate between the two different unit types.



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Inventory Book

The VB-based inventory book, will now display the user-id and date/time stamp of the last user to update the inventory book with changes.



VEG COOLER/0040	0470	RADISHES RED #1	LB	0	10
VEG COOLER/0050	0110	CARROTS FRESH	LB	0	50

Last Updated: 5/5/2026 04:10pm, jjc

Location Cost Summary

	Precost	%	Postcost	%	Actual	YTD	%	Budget	%
Average Check Per Patron Served	8.10	132.7	5.14	84.3	6.10	10.98	55.6		
Food Cost Per Patron Served	4.62	98.0	2.02	42.9	4.72	4.09	115.4		
Food Cost %	57.0	145.1	39.3	50.8	77.4	37.2	208.1		
Total Patrons Served	54051	96.1	56218		56218	750592			

The Budget column has been added to the printed version of the Location Cost Summary

Top Purchase Report

A new sort options are available within the Top Purchase Report under the Sort Menu: Sort by Location by Vendor. This is only available in Global.

Miscellaneous Updates

Menu Item Cost Summary
Can now be run in Global and run multiple locations. Can also now compare location data (e.g. Acceptability Factors, Portion Cost)

Global Inventory Maintenance
Users can now launch the Location Inventory Template and Input Vendor Bids programs from the File Menu when an item is open into the program.

Location Recipe Maintenance
"Where Used" Report when run for a Subassembly Recipe, it will now show the Main Recipe in which it is used. For example, a marinara recipe might show that it is a subassembly of lasagna.

Service Needs Maintenance
A new optional column is available: Menu Type. If a user likes to utilized the Combined Tabs view of this program, then this new optional column will show them the original menu type of the displayed recipes (Cycle or Standard)

Print (Inventory) Transfers
Can now Print by a Specific Production Department

Precost/Postcost Comparison Report
Re-written in VB.NET (can now be used in MyFoodPro)

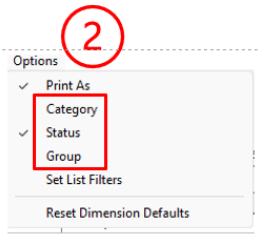
Catered Event Scheduler
Re-written in VB.NET (can now be used in MyFoodPro)

Keyword Search

The Keyword Search utility has been updated with a new filtering feature based on the User Defined Lists within Global Inventory and Global Recipe.

In the example here, Recipes can be associated with a Category, Status, and Group. This specific recipe is Sandwich that is Approved and part of the Beef Group.





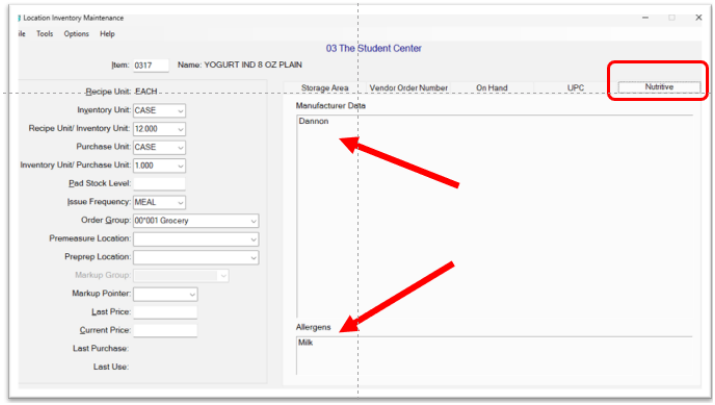
When a menu is being created in a location, users can now search for recipes using these user-defined lists as filters. When a recipe is being searched for, the Keyword Search utility opens and displays all recipes that match what was typed.

Users can navigate to the Options Menu and select a list name, then apply the Selected User List as a Filter at the bottom of the utility Window. This can be done in multiple steps to further refine the search if needed.



Location Inventory Maintenance

A new "Nutritive" tab has been added to the program. This tab will display the Manufacturer Data and Allergens for the Item as they have defined in the Global Inventory program.

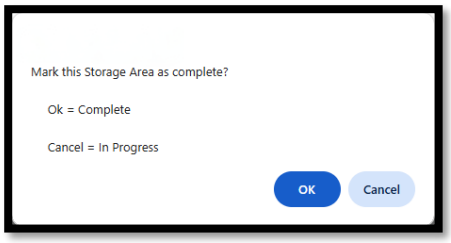


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Web Inventory Book

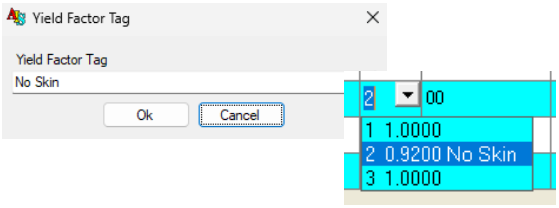
Users will now be able to determine the status of the storage areas while taking inventory they will see if an area is “In Progress” or “Complete” when logging in to the Inventory Book. By extension, they can also mark areas as “In Progress” or “Complete” when they save/upload a storage area





Global Inventory Maintenance

Yield Factors 2 & 3 can now be assigned “Tags” which should be short descriptions about the YF value. For example, a yellow onion with a YF2 = .92 could have a tag added to it called “No Skin”. This Tag then follows through to Global Recipe providing insight as to what the .92 represents.



Warehouse Updates

The following programs have had new front-ends built in VB.NET (allowing them to be run from MyFoodPro:

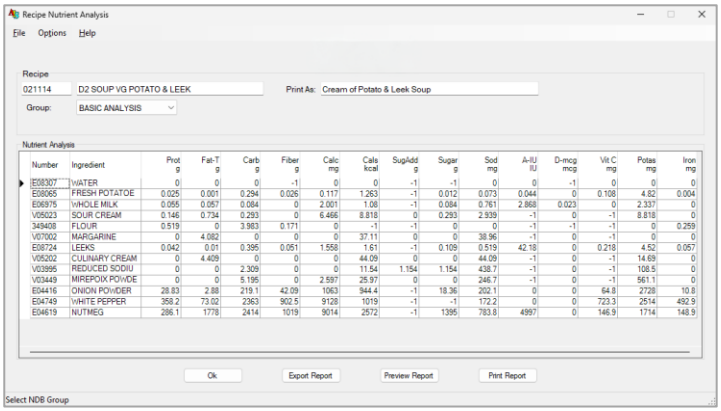
- Low Stock Reports
- Detail Stock Report
- Reserved Inventory Report
- Inventory Listing Report
- Inventory Usage Report
- Nightly Update
- Warehouse B-Trees
- Print Buyer’s Specifications
- Print Transaction Log
- Print Inventory Transfers
- Print Vendor Bid Lists
- Vendor Quote Comparison
- Open to Buy Recap
- Transaction Log Purge Report

Recipe Nutrient Analysis

This new program can be used to review/analyze the nutrition for each ingredient of a recipe.

Users will enter a recipe number and then select a Nutrient Group, at that point the nutrients (based on the selected group) for each ingredient will be displayed in a grid.

Once the information is displayed in the program window it can be exported or printed for further analysis or archiving.



Inventory Usage/Purchasing Comparison Report

This a new program that allows users to review and compare their usage versus purchases over a period of time. The report also shows discrepancies (in actual values) and the variance in terms of % values.



Date: Tuesday, May 12, 2026 Time: 10:43 am Page 1 of 4

Inventory Usage /Purchase Comparison Report

Period: 01/29/25 - 05/27/25

Sort by Item Number

Item	Purchase Unit	Usage	Purchase	Discrepancy	Variance %
0302 Lettuce Green Leaf Filet	10LB	1.50	1.00	-0.50	-50.00%
0418 Lettuce Arugula Flat	case	1.00	0.00	-1.00	0.00%
0434 Beets Gold Catering	25LB	275.00	11.00	-264.00	-2400.00%
0531 Beets Red Fresh 25lb/Bag	25LB	1.00	1.00	0.00	0.00%
0644 Cabbage Baby Bok Choy	10LB	20.00	20.00	0.00	0.00%
0650 Spinach Fresh Stem Off	4cs	33.50	31.00	-2.50	-8.06%
0981 Onions Shallots Whole Peeled	5#Jar	14.00	11.00	-3.00	-27.27%
1126 Tomatoes Beefsteak 5x6 Red	25LB	2.00	2.00	0.00	0.00%
1265 Grapes Black Sds Flat Fancy	flat	11.00	9.00	-2.00	-22.22%
1267 Mangoes	9ct	7.78	6.00	-1.78	-29.67%
1269 Broccoli Buds	12LB	178.08	178.00	-0.08	-0.04%
1275 Herb Parsley Italian Case	LB	7.00	7.00	0.00	0.00%
1277 Mushrooms Button	10LB	35.00	32.00	-3.00	-9.38%
1278 Parsnips	20LB	2.00	2.00	0.00	0.00%
1279 Turnips White	10LB	6.50	4.00	-2.50	-62.50%
1280 Herb Mint	LB	6.00	5.00	-1.00	-20.00%
1286 Carrots Shredded	4cs	21.25	21.00	-0.25	-1.19%

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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).

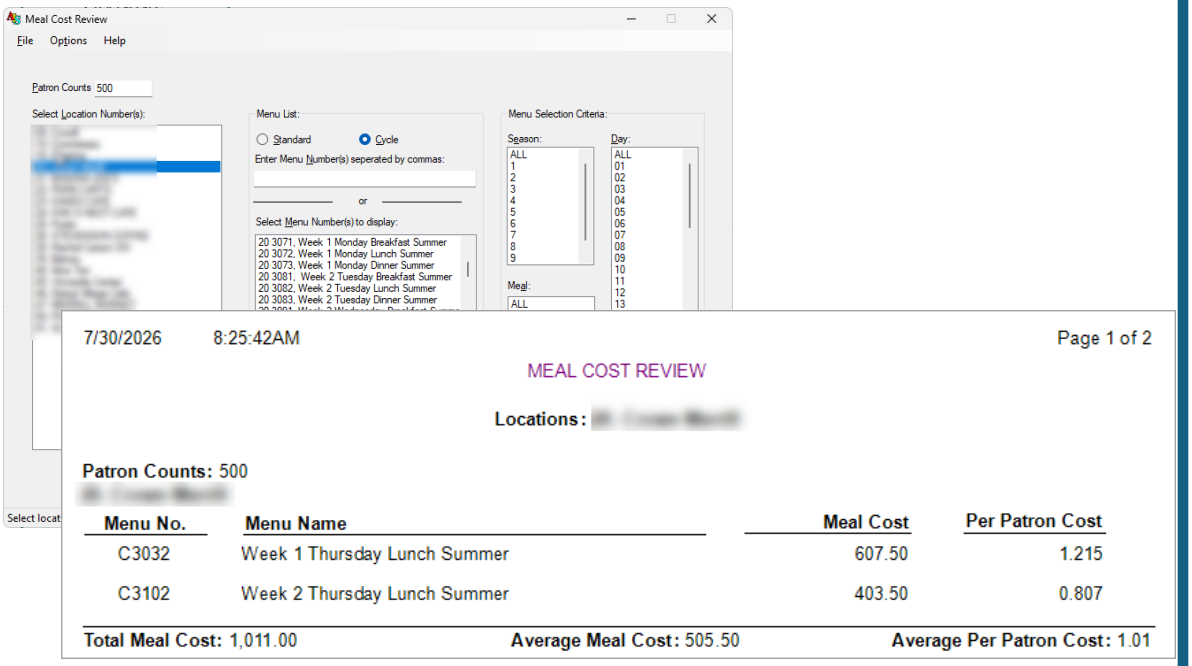
Whether in-person or remote, Aurora will customize the training sessions to your campus' specific needs. Contact Aurora Information Systems for more information!

Meal Cost Review Report

This new report will allow operations to review comparative costs for the selected menus/meals. For example, a user could select all dinners within a specific cycle or just select all Wednesday lunch menus. This will provide users with a great snapshot of costs after a menus have been entered prior to a semester starting for the year.

The report also allows users to compare meal costs across locations. Which again, can be helpful prior to the start of a semester in ensuring costs are relatively the same across similar locations.

The report when generated will display the following: meal cost and per patron cost for each selected menu, then total meal cost, average meal cost, and average patron cost.



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

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