



# UdyogYantra

Digitally Transforming Food Operations

# PRODUCT TRAINING MANUAL

(A Comprehensive Guide for Operational Excellence)

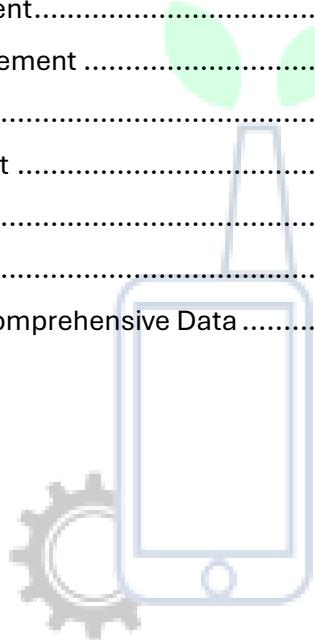


Step-by-Step Guide for Seamless Operations

Version 1.0

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# Introduction

## About UdyogYantra

UdyogYantra is a Deep Tech Startup based out of Delhi – India, founded by NSIT, Delhi University-IIT Bombay Alumni with AI Technology Solutions, right from Food Procurement & Inwarding to Food Production & Food Distribution. UY's Enterprise Tech Enables Food Businesses save costs, increase revenue, and achieve scale via standardization.

- AI Enabled Technology for Food Operations Standardization
- IoT Enabled Traceability for Consistency of Food Scale
- Real Time Data Based Food Cost Control

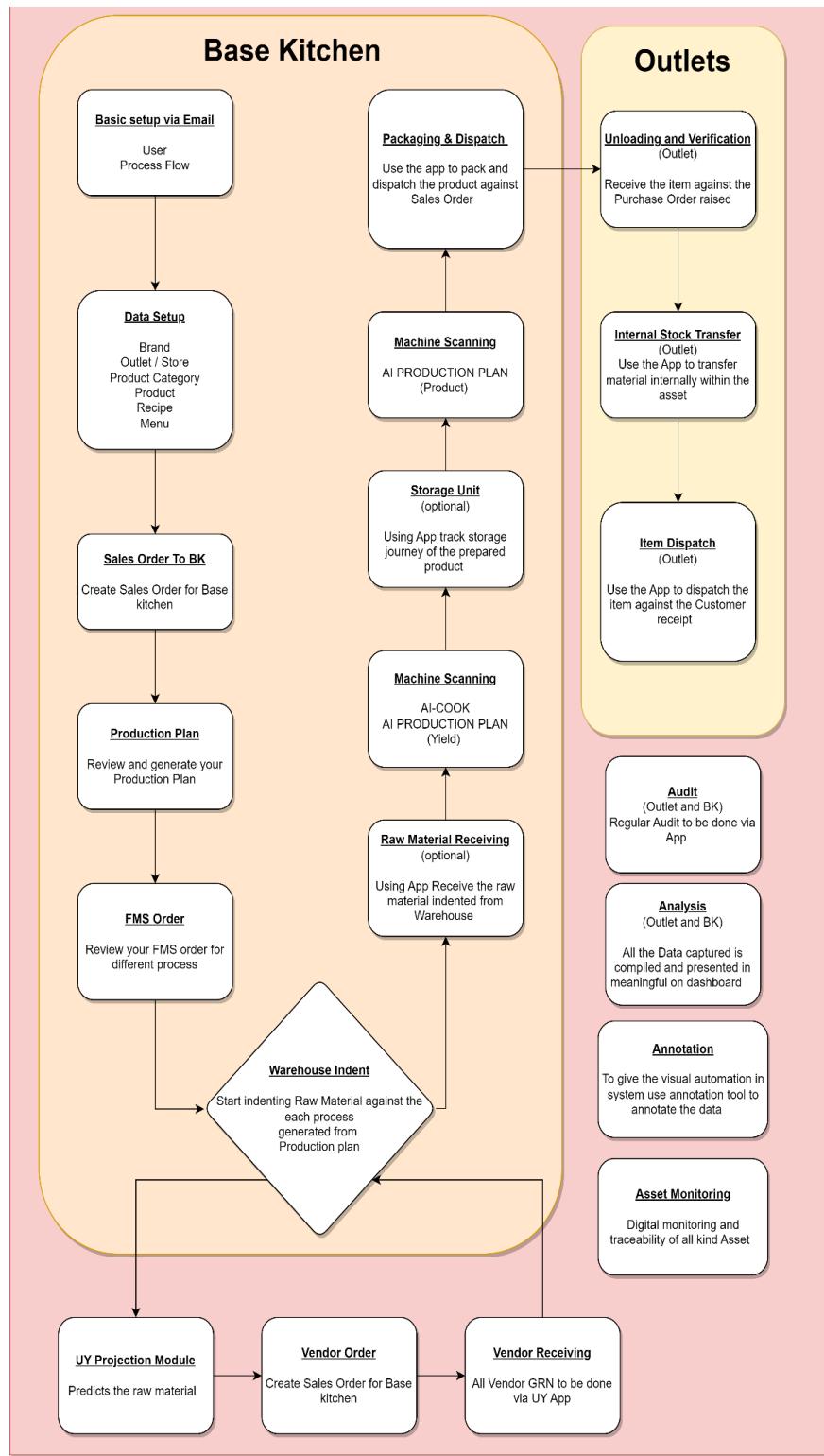
## Purpose of Our Product

To have a common standardized process in place ensuring the quality of ingredients that the brand's franchisee is procuring are of the same specification, UdyogYantra ensures real-time monitoring and control of the supply chain and operations. It is leveraging technology such as the Internet of Things, Artificial Intelligence and Data Analytics to check whether all the ingredients have been used as per the required quantity and whether all SOPs are being followed or not. "The machine will check step by step whether a salad which should have 20 gm of capsicum has been used or not. This will in turn drastically reduce the skill level required by the manpower to check a recipe at the brand's franchise.





# Getting Started



1. **Basic Setup:** To embark on your UdyogYantra SaaS journey, we invite you to kickstart the process by sharing your username and providing insights into your kitchen flow. This information is pivotal for our UY team to tailor your digital process flow efficiently. Kindly dispatch these details to [rahul@udyogyantra.ai](mailto:rahul@udyogyantra.ai).
2. **Data Setup:** Upon receipt of your access credentials, dive into the dashboard and commence the setup of your data. Refer to page number X for a comprehensive guide on structuring your information. Efficient data setup lays the foundation for seamless operations on the UdyogYantra platform.
3. **Sales Order to Base Kitchen:** With your data digitized on the UY platform, your outlets are now empowered to effortlessly raise purchase orders to your base kitchens, strategically located in Delhi, Bangalore, and Mumbai. Navigate through the intuitive process outlined on page number 33 to initiate this seamless interaction between outlets and base kitchens.
4. **Production Plan:** Elevate your operational efficiency by crafting a meticulous production plan. Turn to page number 37 for a visual guide on initiating and optimizing your production plan on the UdyogYantra platform. This step ensures a streamlined approach to meeting demand and managing resources effectively.
5. **FMS Order:** Initiate the process by generating an order through the Facility Management System (FMS). This order could encompass various requirements such as intermediate, ingredient, resources needed for smooth operations within the facility.
6. **Warehouse Indent:** After the FMS order, create a Warehouse Indent outlining the specific needs for the warehouse. This document serves as a formal request for the required materials or services.
  - a. **UY Projection Module:** Leverage the UdyogYantra (UY) Projection Module to forecast and project future requirements based on historical data and trends. This proactive approach aids in planning and resource allocation.
  - b. **Vendor Order:** Place an order with the selected vendor(s) to fulfill the identified requirements. The Vendor Order ensures a seamless procurement process, aligning with the projected needs.
7. **Vendor Receiving:** Upon delivery from the vendor, initiate the Vendor Receiving process. This involves confirming the receipt of the ordered items and verifying their quality and quantity.

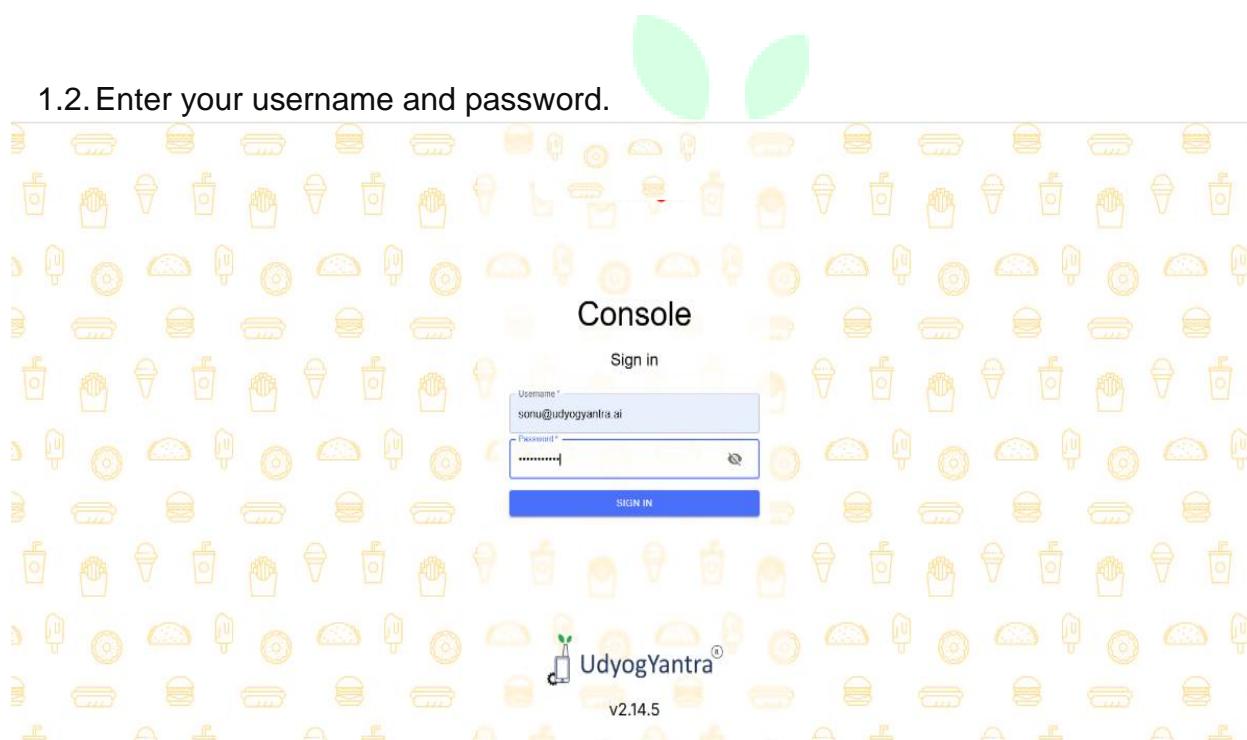
8. **Raw Material Receiving in kitchen (Optional):** Receive raw materials into the warehouse, ensuring that the delivered items match the specifications and quantities outlined in the vendor order.
9. **Machine Scanning:** Implement a machine scanning process to track and manage the inventory efficiently. Scan barcodes to update the system with real-time information on each machine or equipment.
10. **Storage Unit (Optional):** Allocate appropriate storage units for the materials received or equipment within the warehouse. This step ensures organized storage and facilitates easy retrieval.
11. **Packaging & Dispatch:** Prepare products for dispatch by packaging them securely. The Packaging & Dispatch stage involves ensuring that items are properly labeled, packaged, and ready for shipment.
12. **Unloading and Verification:** At the outlet, receive the dispatched items. Unload and verify the received items against the corresponding documentation to ensure accuracy.
13. **Internal Stock Transfer:** Facilitate the movement of stock within the outlet through Internal Stock Transfer. This could involve transferring goods between different sections or areas within the outlet.
14. **Item Dispatch:** Dispatch items to customers or other outlets as needed. Ensure that the dispatch process aligns with customer orders and is accurately documented.
15. **Audit:** Conduct regular audits to verify inventory accuracy, adherence to procedures, and compliance with standards. Audits contribute to maintaining a high level of operational integrity.
16. **Analysis:** Analyze data collected throughout the entire process. This involves reviewing key performance indicators, identifying trends, and making informed decisions to optimize efficiency.
17. **Asset Monitoring:** Implement a system for monitoring and managing assets, including equipment, machinery, and other valuable resources. Asset monitoring helps ensure optimal utilization and maintenance.

# Chapter 1: Begin with Setting up your Data

This chapter guides you through the processes of configuring and managing essential data within the UY System. It includes step-by-step instructions for user login, brand management, and store management.

## 1. Login Process

- 1.1. Open the UY console in your browser with the shared URL  
<https://.resoee.com/console2>.



- 1.3. Click Login to access the system.



## 2. Brand Management

Effective brand management is vital for maintaining a strong identity and reputation within the market. This section explains the processes for brand creation, listing, updating, and deletion in the UY System, alongside insights into the significance of brands, their financial impact, and real-world examples.

### Why does Brand Matter?

Brands are more than just names or logos; they represent the essence of a company's products and values. A strong brand:

- **Drives Customer Loyalty:** Consumers are more likely to choose a trusted brand over competitors.
- **Enhance Financial Value:** A well-established brand can command premium pricing and attract investors.
- **Simplifies Marketing Efforts:** Consistent branding builds recognition and trust over time.
- **Examples:**
  - **Apple:** Known for innovation, Apple's branding allows it to sell products at premium prices.
  - **Nike:** Their "Just Do It" campaign emphasizes empowerment, driving global brand loyalty.



### Financial Impacts of Brand Management

- **Revenue Growth:** Strong branding can boost sales by increasing customer preference.
- **Reduced Marketing Costs:** Consistency in branding requires less effort to attract repeat customers.
- **Market Value:** Companies with renowned brands often have higher market capitalization (e.g., Coca-Cola's brand contributes significantly to its valuation).
- **Example:** Brands like Starbucks thrive on their consistent association with quality and exclusivity, allowing high margins.

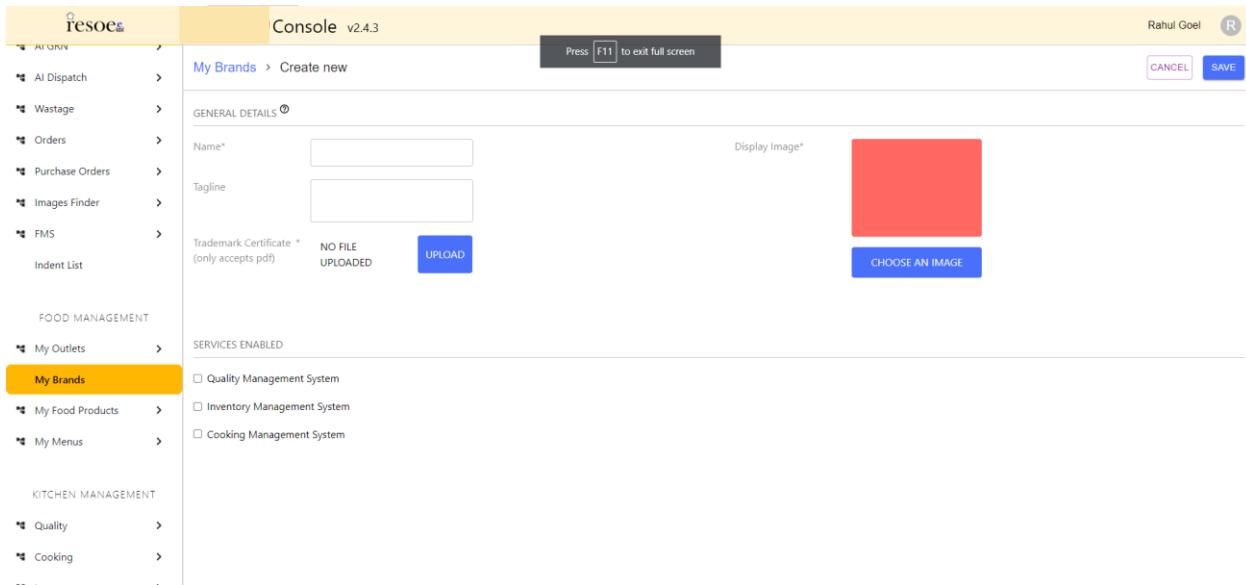


**2.1. Brand Create:** Brand creation involves adding a new brand to the system. This step is crucial for accurately reflecting the products associated with a specific brand.

The screenshot shows the UdyogYantra Console interface. On the left, there's a sidebar with categories like AI Dispatch, Wastage, Orders, Purchase Orders, Images Finder, FMS, and Indent List under 'AI DISPATCH'; My Outlets, My Food Products, and My Menus under 'FOOD MANAGEMENT'; Quality, Cooking, Inventory, Features, and Vendors under 'KITCHEN MANAGEMENT'. The 'My Brands' tab is selected and highlighted with a yellow box. In the main content area, there's a table with one row for 'Bakingo'. The columns are NAME (Bakingo), TAGLINE (Bakingo), and three status buttons: ENABLED (blue), VIEW (green), and DELETE (red). A red arrow points from the bottom right towards the '+ ADD BRANDS' button in the top right of the main area. The top right also has a user profile for 'Rahul Goel' and a gear icon.

### Procedure:

- Navigate to the "My Brands" tab.
- Click on the "**+ ADD BRANDS**" option.
- Fill in the required details, including:
  - **Brand Name:** Add the name of the brand (e.g., "Sweet Indulgence").
  - **Logo:** Upload a high-quality logo representing the brand.
  - **Trademark Certificate:** Attach a valid trademark certificate, if available, to ensure legal compliance.
- Save the newly created brand.



Console v2.4.3

Press F11 to exit full screen

Rahul Goel R

My Brands > Create new

GENERAL DETAILS

Name\*

Tagline

Trademark Certificate \* (only accepts pdf)  NO FILE UPLOADED

Display Image\*

SERVICES ENABLED

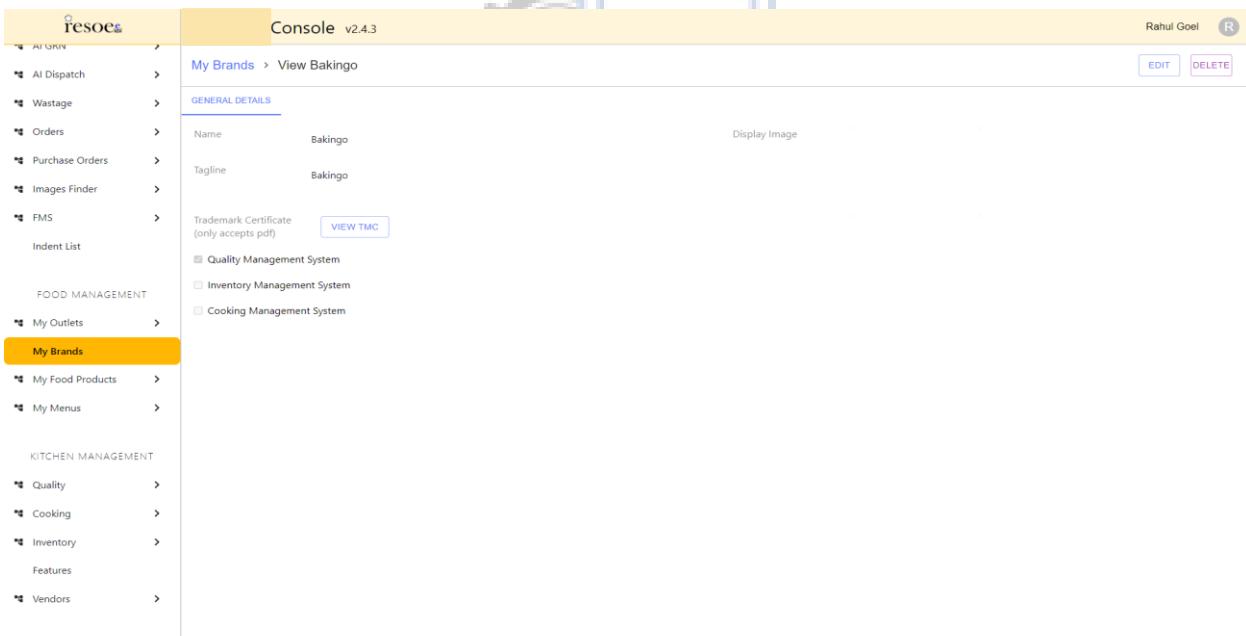
Quality Management System  
 Inventory Management System  
 Cooking Management System

FIG 2.1.2

**2.2. Brand View:** The brand list view provides a comprehensive list of all existing brands within the system. It serves as a quick reference for users to review and access brand information.

#### Procedure:

- Access the "Brand List" within the same tab.
- View a consolidated list of all registered brands.
  - Example: Check the brand names (e.g., "Sweet Indulgence," "Golden Bites"), logos, and associated details to ensure accuracy.



Console v2.4.3

My Brands > View Bakingo

GENERAL DETAILS

Name Bakingo

Tagline Bakingo

Trademark Certificate (only accepts pdf)

Display Image

SERVICES ENABLED

Quality Management System  
 Inventory Management System  
 Cooking Management System

FIG 2.1.3



**2.3. Brand Update:** Brand updates are necessary for reflecting any changes in brand information, such as a new logo, updated product offerings, or modifications to brand details.

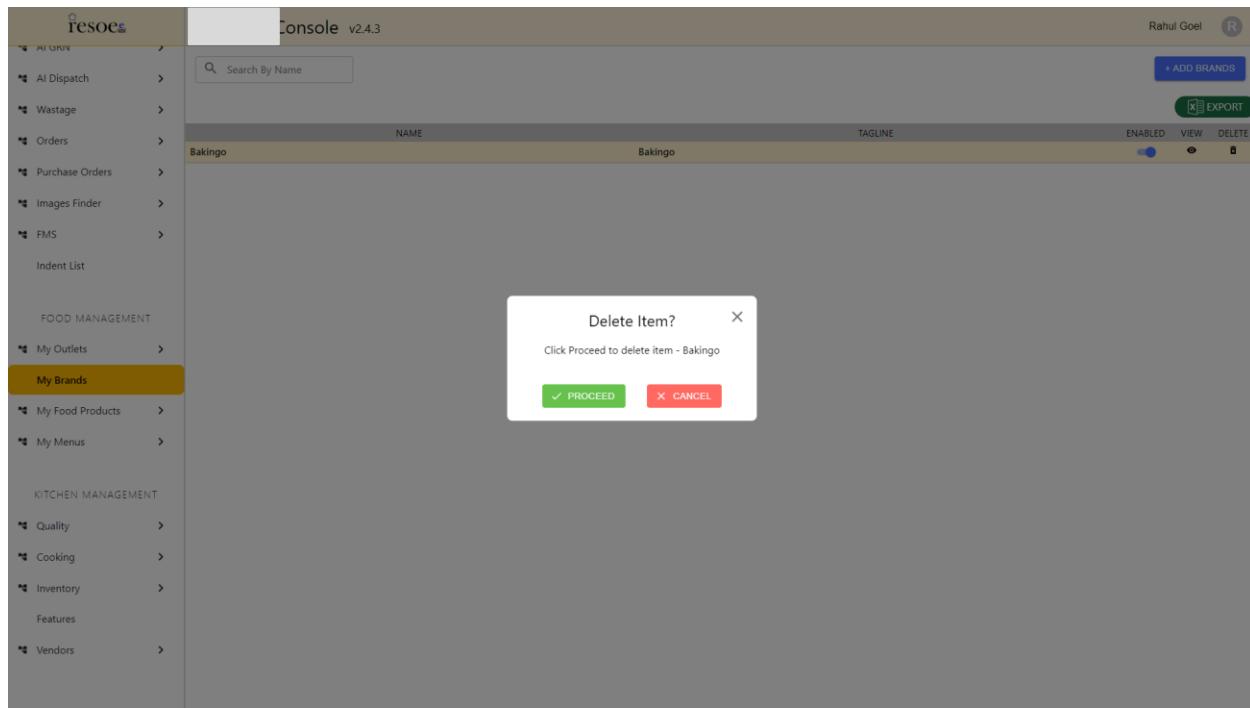
**Procedure:**

- Navigate to the "**My Brands**" section.
  - Example: Open the "My Brands" tab and select the brand you wish to update (e.g., "Sweet Indulgence").
- Select the specific brand requiring an update.
  - Example: Click on "Sweet Indulgence" to open its details.
- Modify the relevant information:
  - **Logo:** Upload a new logo (e.g., replace an outdated logo with a modern design).
  - **Name:** Update the name if required (e.g., change "Sweet Indulgence" to "Sweet Indulgence by Baker's Delight").
  - **Other Details:** Add or modify additional details like contact information or product range.
- Save the changes to update the brand details.
  - Example: Click "Save" to ensure the updates are reflected in the system.

**2.4. Brand Deletion:** Brand deletion involves removing a brand from the system. Exercise caution when deleting a brand, as it may impact associated products and historical data.

**Procedure:**

- **Access the "My Brands" section.**
  - Example: Open the "My Brands" tab and locate the brand you wish to delete (e.g., "Golden Bites").
- **Select the brand intended for deletion.**
  - Example: Click on "Golden Bites" to open the brand details page.
- **Confirm the deletion action.**
  - Example: Click the "Delete" button, and the system will prompt you to confirm the action.
- **System prompts for verification; proceed only if deletion is intentional.**
  - Example: Review the warning message and confirm only if you're certain. "Golden Bites" will now be permanently removed from the system.



The screenshot shows the resoe Console v2.4.3 interface. On the left, there's a sidebar with categories like AI Dispatch, Wastage, Orders, Purchase Orders, Images Finder, FMS, and Indent List under the FOOD MANAGEMENT section. Under My Brands, 'My Food Products' and 'My Menus' are listed. In the main area, a table shows a single row for 'Bakingo'. A modal window titled 'Delete Item?' is open, containing the text 'Click Proceed to delete item - Bakingo' and two buttons: 'PROCEED' (green) and 'CANCEL' (red).

FIG 2.1.4

### 3. Store Management

Store management is a critical component of the UY system that ensures seamless operations across all outlets and forms the backbone of any retail or foodservice business. It helps establish and maintain a structured, organized, and updated digital ecosystem, enabling businesses to streamline operations, improve efficiency, and ensure accurate reporting across locations. A well-managed store database directly impacts inventory control, order fulfillment, customer satisfaction, and overall business growth.

#### Significance of Store Management

- 1. Centralized Operations:**  
With all store-related data available in a single system, businesses can monitor, track, and manage operations across locations in real-time. This ensures consistency and operational clarity.
- 2. Inventory Optimization:**  
Accurate store details enable businesses to track stock levels, reduce wastage, and ensure that products are available at the right time and place.
- 3. Data Accuracy and Reporting:**  
Keeping store data updated ensures error-free reporting and facilitates better decision-making with real-time insights into sales, operations, and performance.



## Types of Stores

Understanding and categorizing store types is essential for proper management and operational efficiency. The UY system supports various store types, allowing businesses to adapt to different business models.

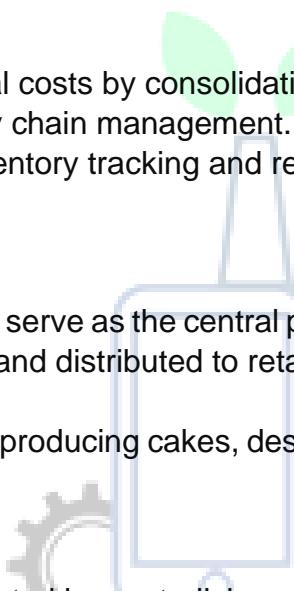
### I. Warehouse:

- **Definition:** These are centralized storage facilities where bulk inventory is stored and distributed to other outlets or directly to customers.
- **Example:** A bakery warehouse supplying ingredients like flour and sugar to multiple base kitchens and retail outlets.
- **Importance:**
  - Reduce operational costs by consolidating inventory.
  - Streamlines supply chain management.
  - Ensures better inventory tracking and replenishment cycle



### II. Base Kitchen:

- **Definition:** Base kitchens serve as the central production unit where food products are prepared, packaged, and distributed to retail outlets or customers.
- **Example:** A base kitchen producing cakes, desserts, and baked goods for multiple retail stores across a city.
- **Importance:**
  - Ensures quality control by centralizing production.
  - Improves consistency in product offerings across outlets.
  - Reduces per-unit production costs through economies of scale.



### III. Retail:

- **Definition:** These are customer-facing outlets where products are displayed and sold directly to walk-in customers.
- **Example:** A physical bakery store offering cakes, cookies, and bread to customers.
- **Importance:**
  - Provides a tangible brand experience for customers.
  - Generates walk-in sales and builds customer relationships.
  - Acts as a pick-up point for online orders.



- **Type of Stores:** Understanding and categorizing store types is essential for proper management and operational efficiency. The UY system supports various store types, allowing businesses to adapt to different business models.

**a) Dark Stores:**

- **Definition:** Dark stores are fulfillment centers that operate exclusively for online orders and are not open to walk-in customers.
- **Example:** A bakery outlet that focuses solely on processing and delivering online cake orders.
- **Importance:**
  - Increase efficiency for e-commerce operations.
  - Reduces overhead costs associated with retail storefronts.
  - Improves delivery speed and order accuracy.

**b) Pop-up Stores:**

- **Definition:** Temporary retail locations set up for short durations to target specific events, festivals, or customer segments.
- **Example:** A bakery setting up a pop-up stall during a Christmas market or a food festival.
- **Importance:**
  - Creates brand awareness and attracts new customers.
  - Allows testing of new markets or product offerings.
  - Low investment with potential for high returns.

**c) Multichannel Stores:**

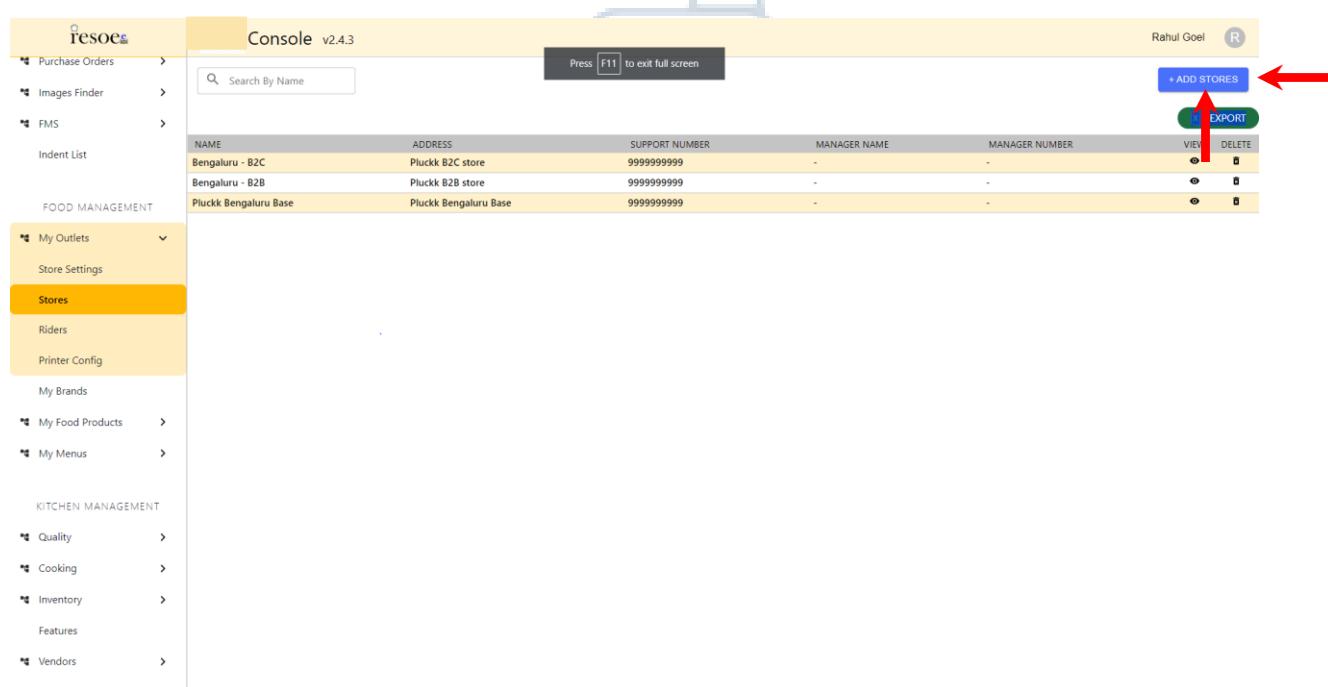
- **Definition:** These stores operate across various independent sales channels without integrating them into a single unified system. This approach allows for flexibility in managing each channel separately.
- **Example:** A bakery managing separate inventory and promotions for its physical store, website, and mobile app.
- **Importance:**
  - Allows tailored strategies for each channel.
  - Reduces dependency on a unified platform.

- Simplifies management for businesses preferring separate operations per channel.

#### d) Omnichannel Stores:

- **Definition:** These stores cater to both online and offline sales channels. They enable customers to browse, order, and purchase products seamlessly across platforms.
- **Example:** A bakery brand with both an e-commerce website and a physical retail outlet that processes orders for delivery and in-store pickup.
- **Importance:**
  - Integrates digital and physical channels.
  - Increase customer touchpoints and convenience.
  - Optimize inventory across channels to prevent stockouts or overstocking.

**3.1 Store Create:** Store creation involves adding a new digital store to the system. This step is crucial for accurately reflecting the data associated with a specific store.



NAME	ADDRESS	SUPPORT NUMBER	MANAGER NAME	MANAGER NUMBER	VIEW	DELETE
Bengaluru - B2C	Pluckk B2C store	9999999999	-	-		
Bengaluru - B2B	Pluckk B2B store	9999999999	-	-		
Pluckk Bengaluru Base	Pluckk Bengaluru Base	9999999999	-	-		

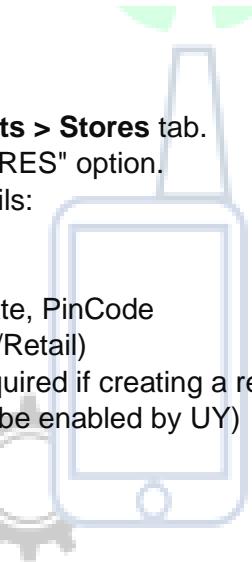
FIG 2.1.5



The screenshot shows the resoee Console v2.4.3 interface. On the left, there's a sidebar with various tabs like Purchase Orders, Images Finder, FMS, Indent List, FOOD MANAGEMENT (My Outlets, Store Settings, Stores, Riders, Printer Config), My Brands, My Food Products, My Menus, KITCHEN MANAGEMENT (Quality, Cooking, Inventory, Features, Vendors). The 'Stores' tab is currently selected. The main area is titled 'Create new' under 'Stores'. It has sections for 'GENERAL DETAILS' (Store Name, Address, City, State, Pincode, Store Type set to 'BASE', Parent Store set to 'Not Selected'), 'App Modules' (with options for Packaging, Dispatch, Outwarding, Inwarding, Removal, Order, Asset, Stock Placement, CMS Order), and other fields for Order Placement Number and Support Number. There's also a checkbox for 'Enable GST'. A small window from Google Maps is overlaid on the interface, stating 'This page can't load Google Maps correctly. Do you own this website?' with 'OK' and 'LOCATE ME' buttons.

## Procedure:

1. Navigate to the **My Outlets > Stores** tab.
2. Click on the "+ ADD STORES" option.
3. Input essential store details:
  - Store Name
  - Client Store Id
  - Address, City, State, PinCode
  - Store Type (Base/Retail)
  - Parent Store (Required if creating a retail store)
  - App Modules (To be enabled by UY)
  - Support Number
  - Manager Details
4. Save the newly created store.

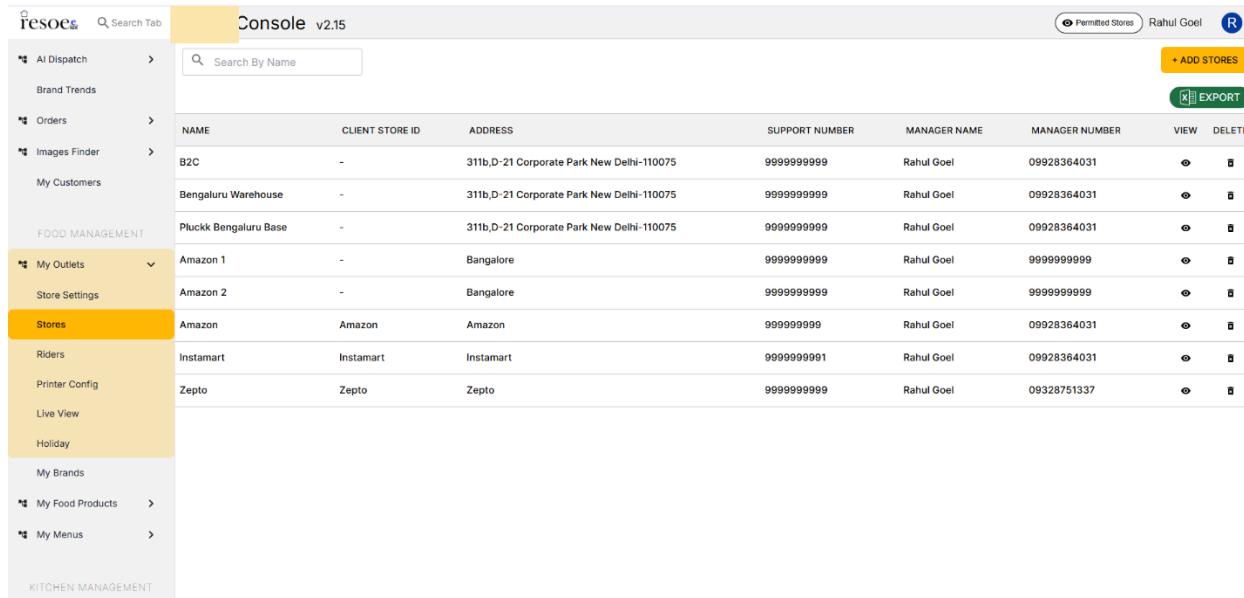


- **Examples:**

### Creating a new retail store in New Delhi:

- Store Name: Baker's Delight
- Client Store Id: UY0001
- Address: 123 Connaught Place, New Delhi, 110001
- Store Type: Base
- Parent Store: Base Kitchen - Delhi
- Support Number: 9876543210
- Manager Details: Name - Rohit Sharma, Contact - 9876543211

**3.2. Store View:** The store list view provides a comprehensive list of all existing stores within the system. It serves as a quick reference for users to review and access store information.

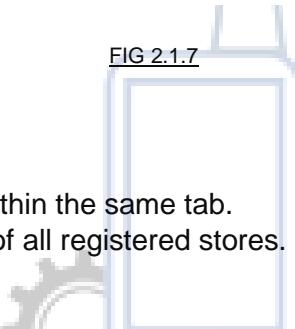


NAME	CLIENT STORE ID	ADDRESS	SUPPORT NUMBER	MANAGER NAME	MANAGER NUMBER	VIEW	DELETE
B2C	-	311b,D-21 Corporate Park New Delhi-110075	9999999999	Rahul Goel	09928364031		
Bengaluru Warehouse	-	311b,D-21 Corporate Park New Delhi-110075	9999999999	Rahul Goel	09928364031		
Pluckk Bengaluru Base	-	311b,D-21 Corporate Park New Delhi-110075	9999999999	Rahul Goel	09928364031		
Amazon 1	-	Bangalore	9999999999	Rahul Goel	9999999999		
Amazon 2	-	Bangalore	9999999999	Rahul Goel	9999999999		
Amazon	Amazon	Amazon	999999999	Rahul Goel	09928364031		
Instamart	Instamart	Instamart	9999999991	Rahul Goel	09928364031		
Zepto	Zepto	Zepto	9999999999	Rahul Goel	09328751337		

FIG 2.1.7

### Procedure:

1. Access the **Store List** within the same tab.
2. View a consolidated list of all registered stores.



- **Examples:**

The Store List displays:

- Store Name: Baker's Delight
- Client Store ID: New Delhi
- Address: 123 Connaught Place, New Delhi, 110001

**3.3. Store Update:** Store updates are necessary to reflect any changes in store information, such as address, updated product offerings, or modifications to store details.

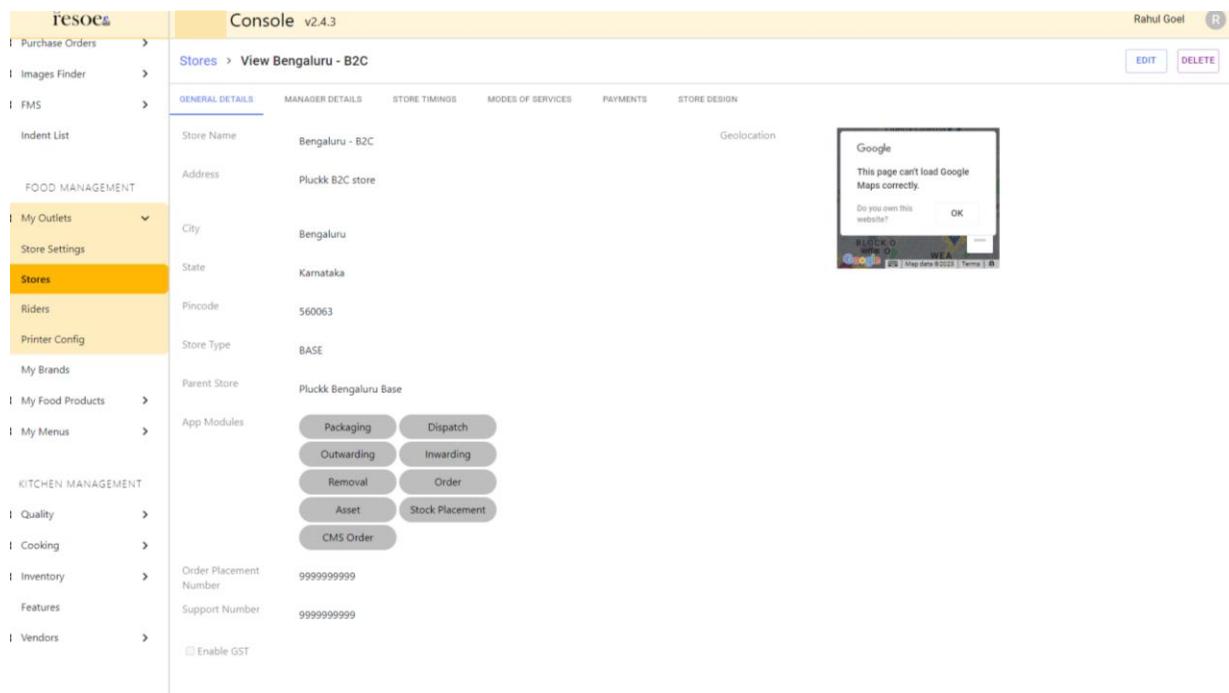


FIG 2.1.8

### Procedure:

1. Navigate to the **My Outlets > Stores** section.
2. Select the specific store requiring an update.
3. Modify the relevant information (address, name, etc.).
4. Save the changes to update the store details.

#### • Examples:

Updating the address for Baker's Delight:

- Old Address: 123 Connaught Place, New Delhi
- New Address: 456 Greater Kailash, New Delhi

**3.4. Store Deletion:** Store deletion involves removing a digital store from the system. Exercise caution when deleting a store, as it may impact associated historical data.

#### Procedure:

1. Access the **My Outlets > Stores** section.
2. Select the store intended for deletion.
3. Confirm the deletion action.
4. System prompts for verification; proceed only if deletion is intentional.

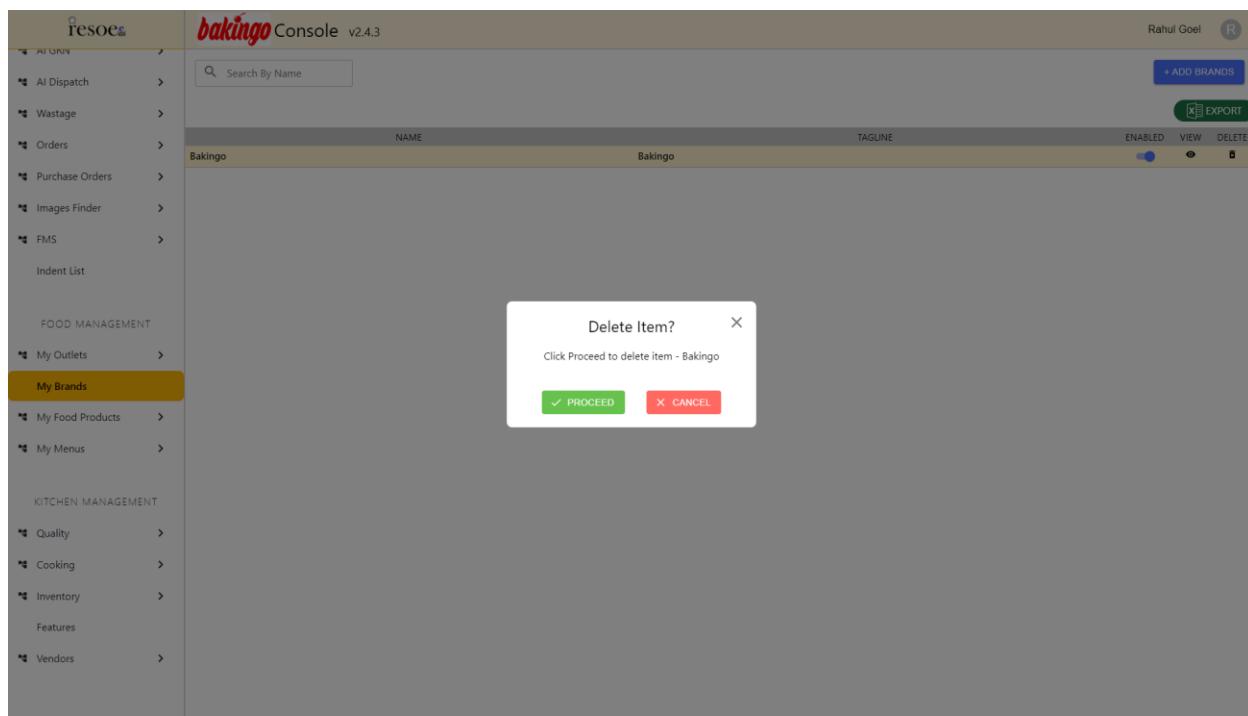


FIG 2.1.9



## 4. Product Category Management

Gaining proficiency in managing product categories within the UY System is essential for maintaining a well-organized product hierarchy. This section covers the processes of creating, viewing, updating, and deleting product categories, ensuring that items are accurately classified and easily accessible.

**4.1. Product Category Create:** Product categories help organize and classify items within the system. This step involves creating a new category for accurate product classification.

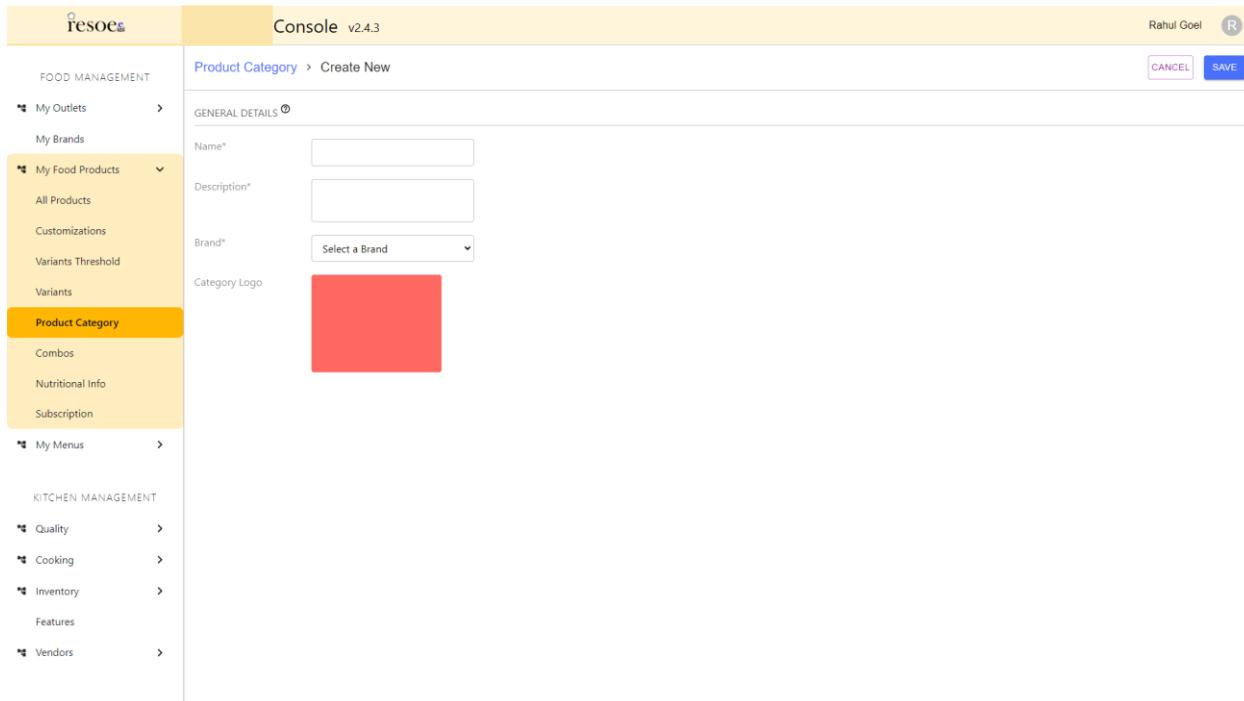
The screenshot shows the UdyogYantra Console interface. The left sidebar has a 'FOOD MANAGEMENT' section with various tabs like 'My Outlets', 'My Brands', 'My Food Products' (which is selected and highlighted in orange), 'All Products', 'Customizations', 'Variants Threshold', 'Variants', 'Product Category' (selected and highlighted in orange), 'Combos', 'Nutritional Info', and 'Subscription'. Below these are 'My Menus' and 'KITCHEN MANAGEMENT' sections with tabs for 'Quality', 'Cooking', 'Inventory', 'Features', and 'Vendors'. The main content area is titled 'Console v2.4.3' and shows a table of product categories. The table columns are 'NAME', 'BRAND', 'ENABLED', 'VIEW', and 'DELETE'. The 'NAME' column lists items like Pastry, Cake, Brownie, Cheesecake Slice, Boxes, Jar Cake, Verrine Cups, Cup Cakes, Dry Cake, Cookies, Tart, Cake Base, Muffin, Croissant, Sponge, Garnishing, Vegetables, Sugar Sheet, sausages, misc ing/material, mayonnaise, Hotdog, Glaze, Fondant, Filling, and Essence. Each item has a row of buttons for managing its status. At the top right of the main area is a blue button labeled '+ ADD PRODUCT CATEGORY' with a red arrow pointing to it. There is also a green 'EXPORT' button with a red arrow pointing to it. The top right corner of the interface shows the user's name 'Rahul Goel' and a profile icon.

### Procedure:

- Navigate to the **My Food Products > Product Category** tab.
- Click on the "**+ ADD PRODUCT CATEGORY**" option.
- Fill in the required details, including brand name, logo, and any additional information.
- Save the newly created brand.

### Examples:

If you are introducing a new line of gluten-free products, you might create a category named "Gluten-Free Snacks." This categorization helps customers find these products quickly, enhancing their shopping experience and potentially increasing sales.



The screenshot shows the resoce Console interface version 2.4.3. On the left, there's a sidebar with 'FOOD MANAGEMENT' and 'KITCHEN MANAGEMENT' sections. Under 'FOOD MANAGEMENT', 'My Outlets' and 'My Brands' are expanded, showing 'My Food Products' (selected), 'All Products', 'Customizations', 'Variants Threshold', and 'Variants'. Under 'Product Category', 'Combos', 'Nutritional Info', and 'Subscription' are listed. Under 'KITCHEN MANAGEMENT', 'Quality', 'Cooking', 'Inventory', 'Features', and 'Vendors' are listed. The main area is titled 'Product Category > Create New' under 'GENERAL DETAILS'. It has fields for 'Name\*', 'Description\*', 'Brand\*' (with a dropdown menu 'Select a Brand'), and 'Category Logo' (with a red box highlighting it). At the top right, there are 'CANCEL' and 'SAVE' buttons, and a user profile for 'Rahul Goel'.

FIG 3.2.10

**4.2. Product Category View:** The product category list view provides a comprehensive list of all existing product categories within the system. It serves as a quick reference for users to review and access product category information.

### Procedure:

- Access the "**Product Category List**" within the same tab.
- View a consolidated list of all registered product categories.



**4.3. Product Category Update:** Product Category updates are necessary for reflecting any changes in product category information, such as a new logo, updated product offerings, or modifications to product category details.

**Procedure:**

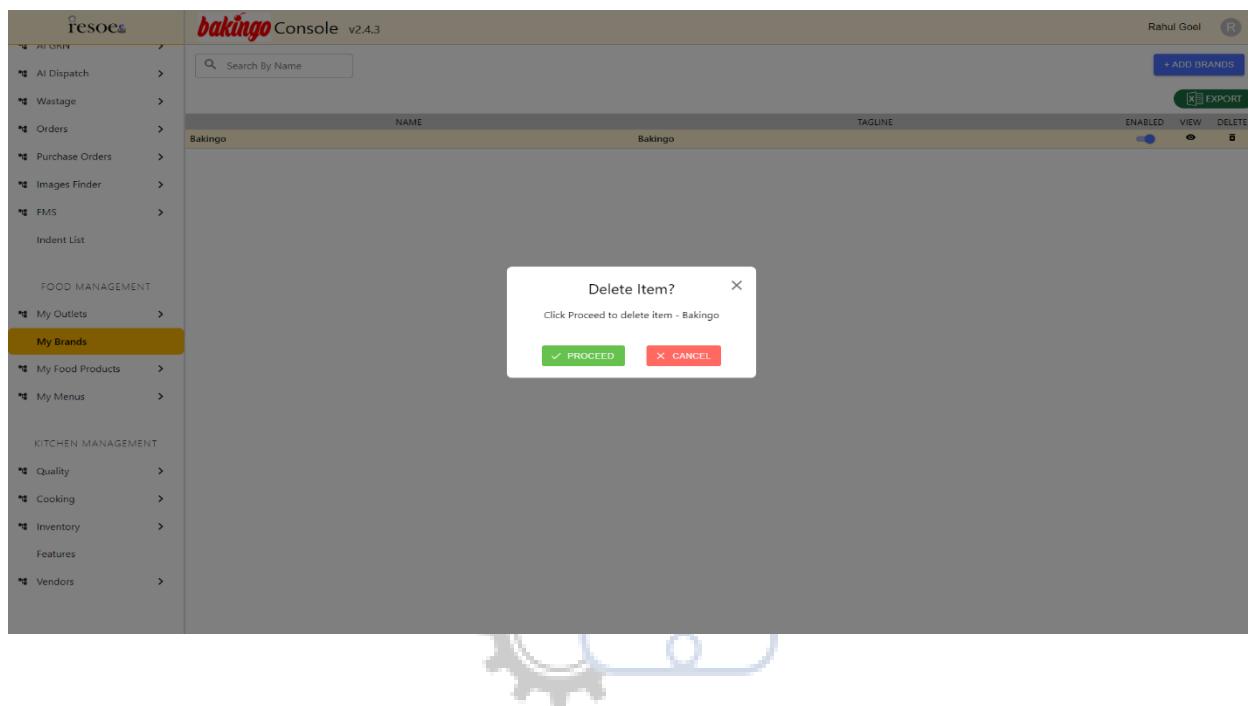
1. Navigate to the "Product Category" section.
2. Select the specific product category requiring an update.
3. Modify the relevant information (logo, name, etc.).
4. Save the changes to update the brand details.

The screenshot shows the Resocea console interface. The left sidebar has a 'FOOD MANAGEMENT' section with 'My Outlets', 'My Brands' (selected), 'My Food Products' (sub-menu for 'All Products', 'Customizations', 'Variants Threshold', 'Variants', 'Product Category' - which is selected and highlighted in yellow), 'Combos', 'Nutritional Info', and 'Subscription'. Below this is a 'My Menus' section. The 'KITCHEN MANAGEMENT' section includes 'Quality', 'Cooking', and 'Inventory'. The top right shows 'Console v2.4.3', the user 'Rahul Goel', and profile icons. The main content area shows a 'Product Category > View Pastry' page under 'GENERAL DETAILS'. It lists 'Name: Pastry', 'Description: Black forest pastry', 'Brand: Bakingo', and 'Category Logo' (represented by a red placeholder box). There are 'EDIT' and 'DELETE' buttons at the top right of this section. A large gear icon is centered below the main content area.

**4.4. Product Category Deletion:** Product Category deletion involves removing a brand from the system. Exercise caution when deleting a Product Category, as it may impact associated products and historical data.

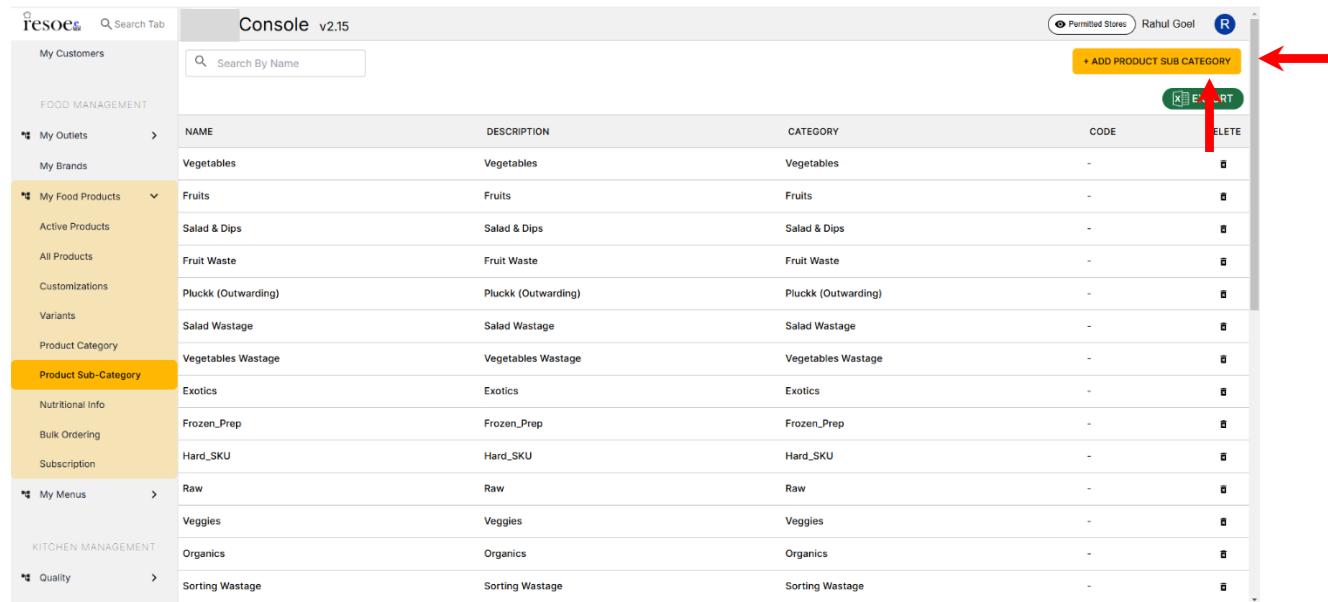
#### Procedure:

1. Access the "Product Category" section.
2. Select the Product Category intended for deletion.
3. Confirm the deletion action.
4. System prompts for verification; proceed only if deletion is intentional.



## 4. Product Subcategory Management

Gain proficiency in managing product categories within the UY System. This section covers the creation, list view, updating, and deletion of product subcategories, ensuring a well-organized product hierarchy.



	NAME	DESCRIPTION	CATEGORY	CODE	DELETE
Vegetables	Vegetables	Vegetables	Vegetables	-	
Fruits	Fruits	Fruits	Fruits	-	
Salad & Dips	Salad & Dips	Salad & Dips	Salad & Dips	-	
Fruit Waste	Fruit Waste	Fruit Waste	Fruit Waste	-	
Pluckk (Outwarding)	Pluckk (Outwarding)	Pluckk (Outwarding)	Pluckk (Outwarding)	-	
Salad Wastage	Salad Wastage	Salad Wastage	Salad Wastage	-	
Vegetables Wastage	Vegetables Wastage	Vegetables Wastage	Vegetables Wastage	-	
Exotics	Exotics	Exotics	Exotics	-	
Frozen_Prep	Frozen_Prep	Frozen_Prep	Frozen_Prep	-	
Hard_SKU	Hard_SKU	Hard_SKU	Hard_SKU	-	
Raw	Raw	Raw	Raw	-	
Veggies	Veggies	Veggies	Veggies	-	
Organics	Organics	Organics	Organics	-	
Sorting Wastage	Sorting Wastage	Sorting Wastage	Sorting Wastage	-	

FIG 3.2.9

**5.1. Product Subcategory Create:** Product categories help organize and classify items within the system. This step involves creating a new category for accurate product classification.

### Procedure:



- Navigate to the **My Food Products > Product Sub-Category** tab.
- Click on the "**+ ADD PRODUCT SUBCATEGORY**" option.
- Fill in the required details, including name, and any additional information.
- Save the newly created brand.

### Examples:

If you have a category called "Snacks," you might create subcategories like "Chips," "Nuts," or "Granola Bars" to help customers find specific types of snacks more easily.



**5.2. Product Sub-Category View:** The product subcategory list view provides a comprehensive list of all existing product subcategories within the system. It serves as a quick reference for users to review and access product subcategory information.

Procedure:

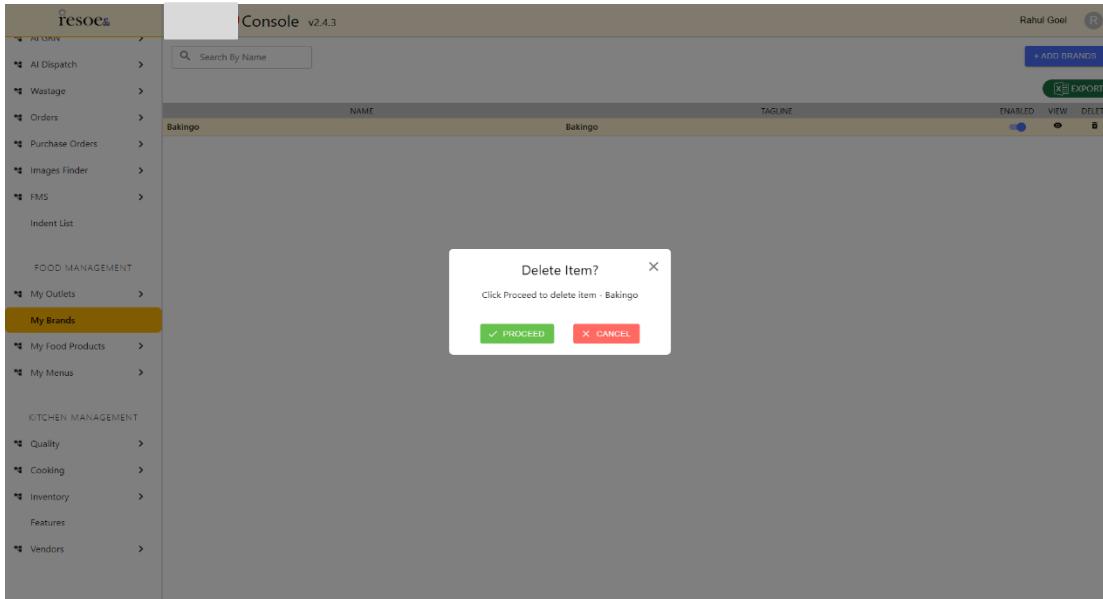
- Access the "Product Subcategory List" within the same tab.
- View a consolidated list of all registered product subcategories.

**5.3. Product Subcategory Deletion:** Product Subcategory deletion involves removing a brand from the system. Exercise caution when deleting a Product Subcategory, as it may impact associated products and historical data.

Procedure:

1. Access the "Product Category" section.
2. Select the Product Category intended for deletion.
3. Confirm the deletion action.

4. System prompts for verification; proceed only if deletion is intentional.



## 5. Product Management

Effective product management directly impacts revenue generation, inventory control, and customer satisfaction. Understanding the importance of products and their types is crucial for making informed decisions that drive business success.

### Importance of Products

Products are the foundation of any business, serving as the primary drivers of revenue and customer engagement. They play a pivotal role in:

- **Meeting Customer Needs:** Ensuring customer satisfaction by addressing their preferences.
- **Revenue Generation:** Core contributors to the business's income stream.
- **Brand Positioning:** Helping establish a brand's identity and market presence.
- **Operational Efficiency:** Streamlining production and inventory processes.

### Types of Products

Products can be categorized into the following types, each with unique characteristics and management requirements:



## 1. Finished Goods:

- **Definition:** Products ready for sale to end customers.
- **Examples:** Cakes, pastries, packaged snacks.
- **Importance:** Finished goods directly impact revenue generation and customer satisfaction.

## 2. Semi-Finished Goods:

- **Definition:** Partially completed products used in the production of finished goods.
- **Examples:** Cake sponges, dough, or partially baked bread.
- **Importance:** Streamlines production by ensuring intermediary components are readily available.

## 3. Ingredients:

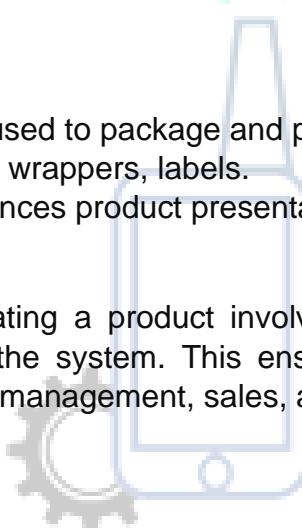
- **Definition:** Raw materials used to create semi-finished or finished goods.
- **Examples:** Flour, sugar, chocolate.
- **Importance:** Ensures the availability of essential materials for consistent product quality.

## 4. Packaging Materials:

- **Definition:** Items used to package and present products to customers.
- **Examples:** Boxes, wrappers, labels.
- **Importance:** Enhances product presentation and ensures safe transportation.

**6.1. Product Creation:** Creating a product involves entering the essential details required to define it in the system. This ensures the product is available for operations like inventory management, sales, and reporting.

### Procedure:



#### 1. Navigate to the Correct Section:

Access the "My Food Products > All Product" tab.



#### 2. Initiate the Process:

Click on the "+ ADD PRODUCTS" button to open the product creation form.

#### 3. Enter Product Details:

Provide the following information:

- **Product Name:** The name of the product.
- **Description:** A brief explanation of the product.
- **Product Image:** Click on the "Upload Image" button or drag and drop an image file into the upload area. (Recommended size: 500x500 pixels.)
- **Brand:** The manufacturer or company associated with the product.
- **Category:** The classification of the product (e.g., Cakes, Muffins).
- **Price:** The selling price of the product.
- **Tax:** Applicable tax percentage (e.g., 5%, 18%).



- **Unit:** The measurement unit (e.g., Gram, Liter, Count).
- **Veg/Non-Veg:** Specify dietary preference.
- **Product Type:** Type of product (e.g., Fresh, Packaged).
- **HSN Code:** Harmonized System of Nomenclature code for taxation.

#### 4. Save the Product:

Click **Save** to register the product.

The screenshot shows the Resoe Console v2.4.3 interface. On the left, there's a sidebar with categories like FOOD MANAGEMENT, KITCHEN MANAGEMENT, and Vendors. The main area displays a table of products with columns for NAME, BRAND, ENABLED, VIEW, and DELETE. A search bar at the top allows filtering by name. An 'EXPORT' button is also present.

NAME	BRAND	ENABLED	VIEW	DELETE
Pastry	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cake	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Brownie	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cheesecake Slice	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Boxes	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Jar Cake	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Verrine Cups	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cup Cakes	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dry Cake	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cookies	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Tart	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cake Base	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Muffin	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Croissant	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sponge	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Garnishing	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vegetables	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sugar Sheet	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
sausages	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
misc ing/material	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
mayonnaise	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hotdog	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Glaze	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fondant	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Filling	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Essence	Bakingo	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FIG 3.2.14

#### Examples:

If you are adding "Chocolate Truffle Cake," the details might look like:

- Product Name: Chocolate Truffle Cake
- Description: A decadent chocolate sponge layered with dark chocolate ganache.
- Brand: Bakingo
- Category: Cakes
- Price: ₹550
- Tax: 18% GST
- Unit: 1 Kg
- Veg/Non-Veg: Veg
- Product Type: Fresh Product
- HSN Code: 19059010
- Image: Upload a photo of the Chocolate Truffle Cake.



**6.2. Product View:** The product list view provides a comprehensive list of all existing products within the system. It serves as a quick reference for users to review and access product information.

**Procedure:**

**1. Access the Product List:**

Navigate to the "Product List" section under "My Food Products > All Product."

**2. View Product Details:**

The system displays all products along with their essential attributes like name, price, and category.

The screenshot shows the Resoee Console interface. On the left, there's a sidebar with various menu items like AI Outwarding, AI GRN, AI Dispatch, Wastage, Orders, Purchase Orders, Images Finder, FMS, Indent List, FOOD MANAGEMENT, My Outlets, My Brands, and My Food Products (which is currently selected). Under My Food Products, 'All Products' is also selected. The main content area is titled 'Console v2.5.0' and shows 'All Products > View Black forest pastry'. The product details include: Product Name - Black forest pastry, Description - Black forest pastry, Brand - Bakingo, Category - Pastry, Price - ₹ 21, Tax - % 5, Product Unit - Count, Veg - Yes, Product Type - Product, Menu Tags - Kids Menu, Healthy Menu, Subscription Menu, and Product Tags - High in Calories, Pre Workout, Spice-Low, Spice-Medium, Spice-High. There's also a 'Display Image' button and a thumbnail image of the cake. At the top right, there are 'EDIT' and 'DELETE' buttons, and the user 'Rahul Goel' is logged in.

FIG 3.2.15

**6.3. Product Update:** Product updates are necessary for reflecting any changes in product information, such as a new logo, updated product offerings, or modifications to brand details.

**Procedure:**

**1. Navigate to the Product Management Section:**  
Go to "My Food Products > All Product".

**2. Select the Product to Update:**  
Locate and click on the specific product requiring updates.



### 3. Edit the Necessary Fields:

Make changes to the relevant information, such as price, description, or category.

### 4. Save the Updates:

Click **Save** to finalize the changes.

#### Examples:

Suppose the price of "Chocolate Truffle Cake" needs to be updated.

- Old Price: ₹550
- New Price: ₹600
- Additionally, the description could be modified to include "topped with edible gold flakes." Once updated, click Save to apply the changes.

**6.4. Product Enable/Disable/Deletion:** Managing a product's status, such as enabling or disabling it, or deleting it, ensures that only relevant products are active in the system. This can be easily managed through the product list view.

#### Procedure for Enable/Disable:

##### 1. Access the Product List:

Go to "My Food Products > All Product" to view the list of all registered products.

##### 2. Locate the Product:

Identify the product you want to enable or disable in the list.

##### 3. Use the Toggle Button:

- a. Each product has a toggle button in the list view.
- b. Enable: Switch the toggle to the "ON" position to make the product active and visible.
- c. Disable: Switch the toggle to the "OFF" position to deactivate the product temporarily (e.g., if it's out of stock or seasonal).

##### 4. Changes are Saved Automatically:

The system instantly updates the product's status.

#### Procedure for Deletion:

##### 1. Access the Product List:

Go to "My Food Products > All Product."

##### 2. Locate the Product:

Find the product to be deleted.

##### 3. Initiate Deletion:

- a. Click the **Delete** button/icon associated with the product.



- b. Confirm the deletion action when the system prompts:  
*"Are you sure you want to delete this product? This action cannot be undone."*

#### 4. Complete the Process:

The product is permanently removed from the system.

#### Examples:

Imagine you have a product called "Blueberry Muffin" in the list view:

1. To disable it (e.g., it's out of stock), toggle the switch to "OFF." The product will no longer appear in sales or inventory operations.
2. If "Blueberry Muffin" is discontinued, click the Delete button, confirm the action, and remove it permanently from the system.

## 6. Product Variant Management

This module aims to equip users with the skills needed to effectively manage products and their variants within the UY System. Product variant management involves handling essential product details to ensure accurate representation and streamlined operations.

PRODUCT NAME	SKU TYPE	SIZE 1	SIZE 2	SIZE 3	SIZE 4	SIZE 5	VIEW
8 inch skewers - Pcs	PRODUCT	✓	—	—	—	—	🔗
8 no- brown paper bags - Pcs	PRODUCT	✓	—	—	—	—	🔗
ABC Detox Juice Kit	PRODUCT	✓	—	—	—	—	🔗
American Sweet Corn Shelled	INGREDIENT	✓	—	—	—	—	🔗
Apple Granny Smith [Imported]	INGREDIENT	✓	—	—	—	—	🔗
Apple Kinnaur(R-23131310AA)-Kg	PRODUCT	✓	—	—	—	—	🔗
Apple Royal Gala (BIGGO) 2x (4 Pcs)	PRODUCT	✓	—	—	—	—	🔗
Apple Tokri - 4 Pcs	PRODUCT	✓	—	—	—	—	🔗
Apple Washington	PRODUCT	✓	—	—	—	—	🔗
Apricot [Imported](R-24221114AF)-Kg	PRODUCT	✓	—	—	—	—	🔗
Ash Gourd (Petha) [Sliced]	INGREDIENT	✓	✓	✓	—	—	🔗
Assorted Stuffed Veggie Box 300 Gms	PRODUCT	✓	—	—	—	—	🔗
Awarekai	PRODUCT	✓	—	—	—	—	🔗
Avial Mix - 250 Gm	PRODUCT	✓	—	—	—	—	🔗
Avocado Hass [Imported]	INGREDIENT	✓	—	—	—	—	🔗
Baby Corn Peeled	INGREDIENT	✓	—	—	—	—	🔗
Baby Corn Unpeeled	INGREDIENT	✓	—	—	—	—	🔗
Baby Orange Mandarin [Imported]	PRODUCT	✓	—	—	—	—	🔗
Bamboo Shoot	PRODUCT	✓	—	—	—	—	🔗
Banana Flower	INGREDIENT	✓	—	—	—	—	🔗
Banana Raw (OrgaBnic)	INGREDIENT	✓	—	—	—	—	🔗
Banana Yelakki - 250 Gms	PRODUCT	✓	—	—	—	—	🔗
Banana Vollaki (Organic)	INGREDIENT	✓	—	—	—	—	🔗

FIG 3.2.16



### 7.1.1. Product Variant Creation:

Product variants are essential to differentiate products by size, weight, or other attributes. In the UY System, an automatic default variant is created when a product is added. Users can create and customize up to **ten variants** per product.

#### Procedure for Creating and Managing Product Variants:

- **Navigate to the Variants Section:**

Go to **My Food Products > Variants Tab**.

- **Access Product Variants:**

Click on the "Eye" icon next to a product to open its variants.

- **Update Product Variant Details:**

Adjust the following key attributes:

- **Default Variant:** Specify one variant as the default.
- **Display Name:** Assign an identifying name to the variant (e.g., *Small*, *Medium*, *Large*).
- **Min/Max Weight:** Define the minimum and maximum weights for the variant.
- **Container Weight:** Add the weight of the container for accurate net weight calculations.
- **Serving Qty (%):** Specify the percentage serving size in relation to the default variant (e.g., *50% of Large*).
- **MOQ (Minimum Order Quantity):** Set the least quantity that can be ordered.
- **Cost Price:** Reflects the cost of production or procurement (auto calculated from BOM if a recipe exists).

SIZE	DEFAULT	ENABLE	DISPLAY NAME	MIN	MAX	CONTAINER WEIGHT	SERVING QTY(%)	MOQ	PRICE(₹)	DELETE
size1	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Large	0	10,000	0	100	1	100	



- **Transfer Price:** Internal selling price used between departments or units.
- **Selling Price:** The price at which the variant is sold to end customers.
- **Save Updates:** After completing or modifying the variant details, click **Save** to apply changes.

### Examples:

For a product like Chocolate Truffle Cake, you can create the following variants:

1. Small Variant
  - Display Name: Small
  - Min Weight: 500 g
  - Max Weight: 750 g
  - Container Weight: 50 g
  - Serving Qty: 50%
  - MOQ: 1 Unit
  - Cost Price: ₹300
  - Transfer Price: ₹350
  - Selling Price: ₹400
2. Large Variant
  - Display Name: Large
  - Min Weight: 1.5 Kg
  - Max Weight: 2 Kg
  - Container Weight: 100 g
  - Serving Qty: 100%
  - MOQ: 1 Unit
  - Cost Price: ₹700
  - Transfer Price: ₹750
  - Selling Price: ₹850

These variants can now be seamlessly managed within the system.

## 7. Recipe Management

Recipe Management is a systematic approach to creating, organizing, and maintaining recipes across various industries. It goes beyond Bill of Materials (BOM) creation by including detailed steps, processes, timing, and specific cooking instructions. This ensures consistency, accuracy, and efficiency in producing goods while optimizing resources and maintaining quality standards.

### Key Features of Recipe Management

#### 1. Centralization of Recipe Information

- Recipes are stored in a centralized system, allowing easy access and updates.
- Ensures uniformity across production locations.

#### 2. Process Integration

- Integrates processes, timing, and ingredient management, making it more than just BOM creation.

#### 3. Flexibility

- Supports both Assembly and Non-Assembly modes, catering to different production requirements.

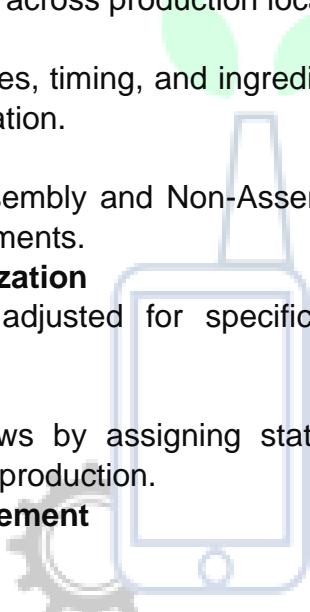
#### 4. Batch-Specific Customization

- Recipes can be adjusted for specific batch sizes, ensuring precise ingredient usage.

#### 5. Operational Efficiency

- Optimizes workflows by assigning stations, specifying processes, and detailing stages of production.

#### 6. Weight Variance Management





- Defines acceptable weight variances to maintain consistency in ingredient measurements.

The screenshot shows the bakingo Console v2.5.0 software interface. The left sidebar has a tree icon and lists categories: Orders, Purchase Orders, Images Finder, FMS, Indent List, FOOD MANAGEMENT (My Outlets, My Brands, My Food Products, My Menus), KITCHEN MANAGEMENT (Quality, Cooking, Cooking Stations, Recipe, Cooking Config), Inventory, Features, and Vendors. The 'Recipe' tab is selected. The main area is titled 'bakingo Console v2.5.0' and 'Recipe > Edit Black forest pastry'. It shows 'RECIPE DETAILS' with fields for Preparation Date (0), Instructions to the chef (Black forest pastry), Recipe Link, Non Assembly? (checked), Default Variant (Default(25g)), Serving Quantity (Pack of 6: 100%), Batch Size (Variant Wise) (Pack of 6: 54 COUNT), and Weight tolerance (%). Below this is a 'Cooking Stages' section with a table for 'Black forest pastry' showing Stage Name (Black forest pastry), Station (Syrup), and Instructions to the chef (Black forest pastry). Buttons for 'CANCEL' and 'SAVE' are at the top right.

## Procedure:

1. **Navigate to Recipe Tab**
  - Go to **Cooking > Recipe** in the system.
2. **Select Product**
  - Choose the product for which the recipe needs to be created.
  - Click on the "**+ Recipe**" option.
3. **Select Recipe Mode**
  - **Assembly:** Ideal for recipes with multiple components combined into a final product.
  - **Non-Assembly:** For simpler recipes without distinct assembly steps.
4. **Set Batch Size**
  - Specify the desired batch size to determine ingredient quantities and guide production.
5. **Define Weight Variance**
  - Enter acceptable weight variance for each ingredient to ensure precision.
6. **Break Down Recipe into Stages**
  - Divide the recipe into logical stages, each representing a phase of the production process.
7. **Assign Cooking Stations**
  - Allocate specific stations or areas for each stage to streamline workflow.
8. **Detail Cooking Processes**
  - Outline each process in detail, including steps to be performed within each stage.
9. **Specify Cooking Time**



- Add the required cooking time for each process to ensure accuracy during production.

## 10. List Ingredients and Quantities

- Include ingredients, semi-finished goods, or components required for each process, along with precise quantities.

## 11. Save the Recipe

- Review all details and save the recipe for use in production.

## How Recipe Management Differs from BOM Creation

Feature	Recipe Management	BOM Creation
Purpose	Focus on process integration and timing	Focusing only on material requirements
Details Included	Processes, stages, timing, stations	Materials and quantities
Flexibility	Batch-specific customization	Fixed material quantities
Applications	Covers entire production lifecycle	Limited to material planning

The screenshot shows the UdyogYantra Recipe Management software interface. On the left, there's a sidebar with navigation links for Orders, Purchase Orders, Images Finder, FMS, Indent List, FOOD MANAGEMENT (My Outlets, My Brands, My Food Products, My Menus), KITCHEN MANAGEMENT (Quality, Cooking Stations, Recipe, Cooking Config, Inventory, Features, Vendors). The main area is titled 'Console v2.5.0' and shows a 'Recipe > View Home Made, Special Vegetable, Bambino'. It has sections for 'RECIPE DETAILS' (Station, Instructions to the chef), 'Cooking Processes' (Process Name: Process 1, Process 2, Time Required: 10 min), and 'Cooking Ingredients' (Banana, Apple, Ing1, Saute Vermicille) with detailed weight and container information.



## Example: Recipe for Chocolate Cake

### Scenario:

A bakery needs a recipe for Chocolate Cake, including detailed processes, stages, and timing.

### Steps:

1. **Batch Size:** 50 cakes
2. **Weight Variance:**
  - o Flour: ±5g
  - o Sugar: ±3g
3. **Recipe Mode:** Assembly

### Stages and Details:

1. **Stage 1: Mixing Ingredients**
  - o **Cooking Station:** Mixer Area
  - o **Processes:**
    - Combine flour, cocoa powder, sugar, and eggs.
    - Mix for 5 minutes at medium speed.
  - o **Cooking Time:** 5 minutes
  - o **Ingredients:**
    - Flour: 2 kg
    - Cocoa Powder: 1.5 kg
    - Sugar: 1.2 kg
    - Eggs: 50
2. **Stage 2: Baking**
  - o **Cooking Station:** Oven
  - o **Processes:**
    - Preheat oven to 180°C.
    - Pour batter into molds and bake for 30 minutes.
  - o **Cooking Time:** 30 minutes
  - o **Ingredients:**
    - Batter from Stage 1: 50 molds
3. **Stage 3: Decoration**
  - o **Cooking Station:** Decorating Area
  - o **Processes:**
    - Apply chocolate glaze and garnish with sprinkles.
  - o **Cooking Time:** 10 minutes
  - o **Ingredients:**
    - Chocolate Glaze: 500g
    - Sprinkles: 200g



## Benefits of Recipe Management

### 1. Consistency

- Ensure all products are made to the same standard, maintaining quality and taste.

### 2. Efficiency

- Streamlines production by integrating processes, reducing delays and errors.

### 3. Flexibility

- Adapts to changing batch sizes and production needs.

### 4. Cost Control

- Reduces wastage by accurately defining ingredient quantities and variances.

### 5. Compliance

- Ensures adherence to food safety and quality standards.

## 8. Upload Data

The **Upload Data** section is designed to facilitate quick and efficient bulk data uploads necessary for ground-level operations. This feature allows users to upload orders and other operational data required for seamless processing, ensuring accurate scanning and execution.

### Use Case

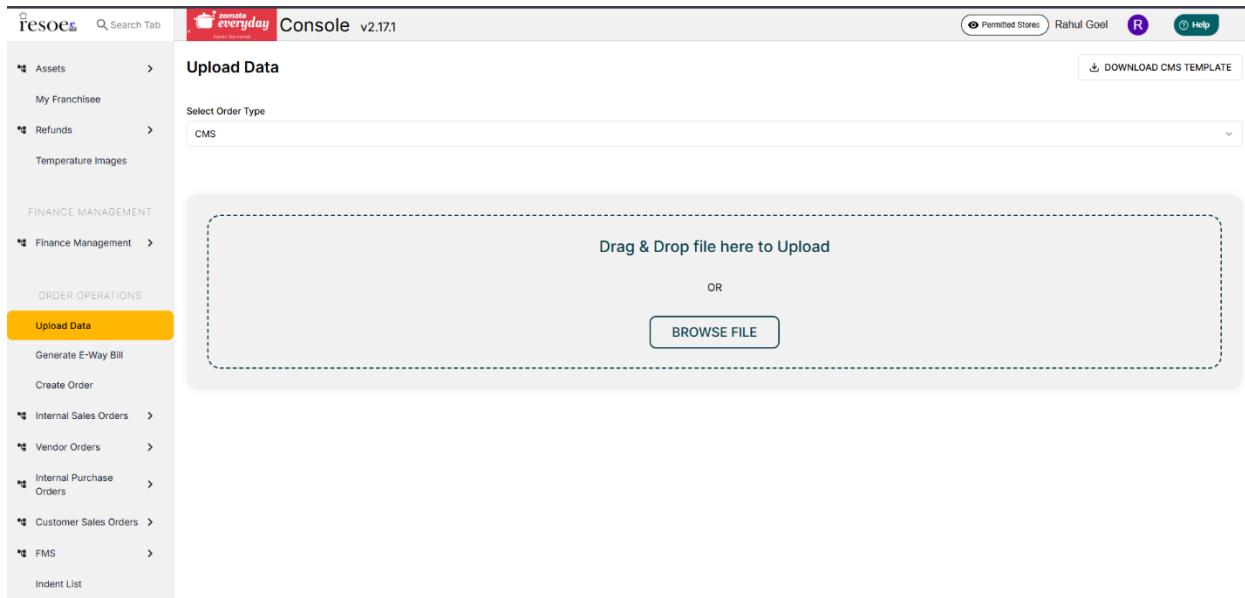
This functionality is particularly useful when dealing with high-volume operations that require mass order uploads for streamlined scanning and tracking. By leveraging this feature, users can save time and enhance operational accuracy.

### Data Format

The uploaded data must be structured in a tabular format with predefined fields to ensure smooth integration into the system.

city	order_date	meal_time	dish_id	dish_name	res_id	vendor_name	measurement_unit	quantity_2	protein_quantity
Gurgaon	28/1/2025	dinner	66	Seviyan Kheer Masala	21535195	GGN Coriander	COUNT	4	0
Gurgaon	28/1/2025	dinner	686	Puri	21535195	GGN Coriander	COUNT	65	0
Gurgaon	28/1/2025	dinner	175	Pickle Seviyan	21535195	GGN Coriander	COUNT	13	0
Gurgaon	28/1/2025	dinner	66	Kheer Masala	21543845	GGN Coriander	COUNT	3	0
Gurgaon	28/1/2025	dinner	686	Puri	21543845	GGN	COUNT	45	0

## Steps to Upload Data



- 1. Navigate to the Upload Data Section:**
  - Access the **Upload Data** option from the dashboard menu.
- 2. Prepare the Data File:**
  - Ensure that the data follows the prescribed format.
  - The file should be in CSV or Excel format for smooth processing.
- 3. Upload the File:**
  - Click on **Upload** and select the prepared file from your system.
  - Review the preview to ensure correct mapping of data fields.
- 4. Validate & Confirm Upload:**
  - Check for any discrepancies or missing values.
  - Click **Submit** to finalize the upload.
- 5. Monitor Upload Status:**
  - The system will process the file and display a confirmation message upon successful upload.
  - Any errors will be highlighted, allowing for necessary corrections.

# Chapter 2: Powering Insights with Comprehensive Data

## Dashboard Mastery

The **AI Packaging Module** in the Resoee Console is designed to streamline packaging operations, ensuring accurate tracking, quality control, and fulfillment monitoring. This manual will guide users through the functionalities of the dashboard, key metrics, and navigation to optimize usage.

### Accessing the AI Packaging Dashboard

- Navigate to **AI Filling/Packaging** from the left-hand menu.
- Select **AI Filling/Packaging Summary** to view packaging data.
- Filter by **Kitchen Location** and **Pods** as required.
- Choose between **Meal Types** packaging cycles.

### Understanding the Dashboard Components

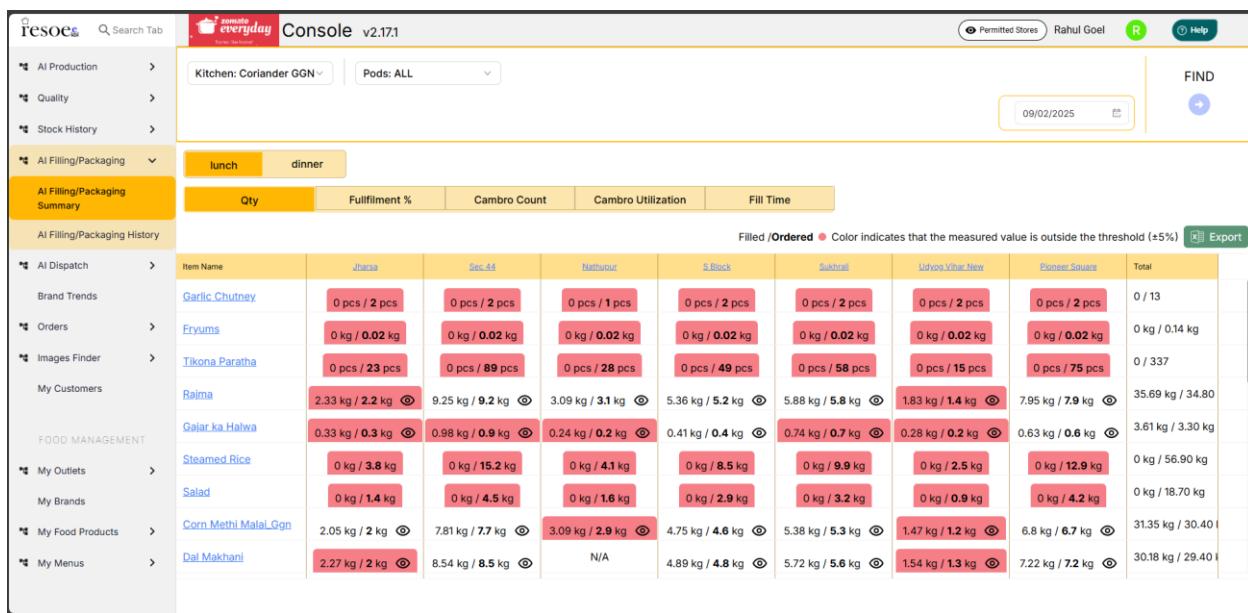
Each row represents an individual food item. Users can:

- Click on **Item Names** to view into specific packaging details.
- Use the **eye icon** (👁) to view scan-level performance.
- Identify discrepancies where fill rates exceed or fall short of expected values.

## Key Packaging Metrics Explained

### 1. Qty (Quantity)

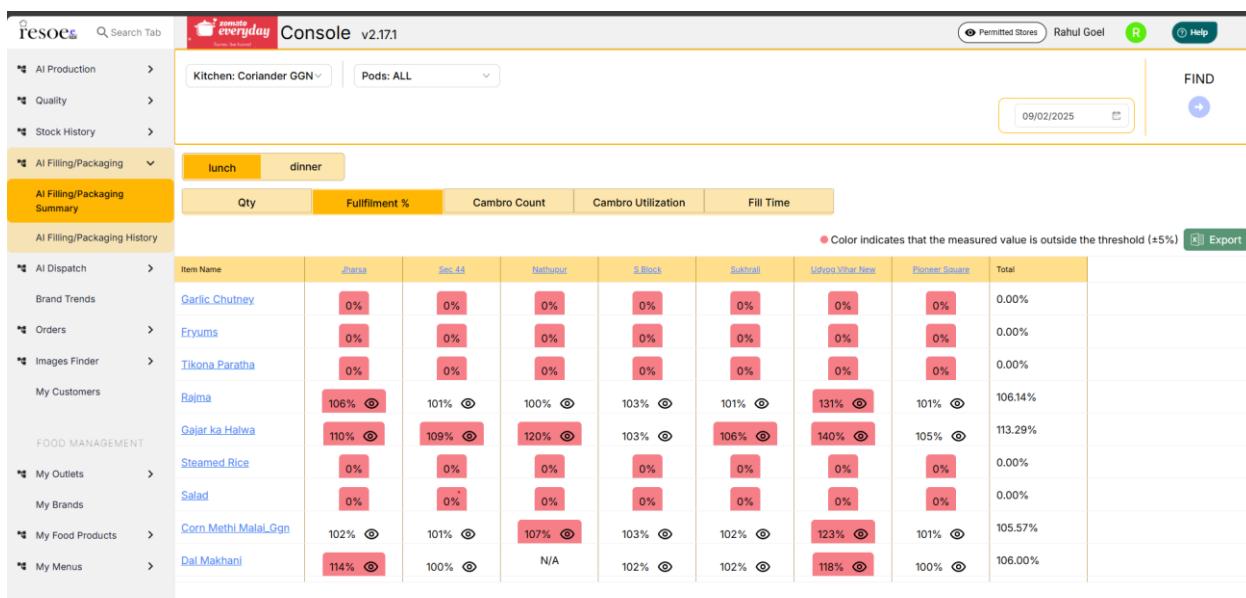
- **Definition:** Displays the total number of units packed versus the ordered quantity.
- **Format:** Packed / Ordered
- **Example:** If the order requires **10 kg of Steamed Rice**, but only **9.5 kg** has been packed, it would be displayed as **9.5 kg / 10 kg**.
- **Use Case:** Helps in identifying under-filled or over-filled items. Any deviations beyond the ±5% threshold are highlighted in **red**.



Item Name	Jharas	Sek. 44	Nathurut	S Block	Sukhadia	Udyog Vihar New	Pioneer Square	Total
	Qty	Fulfillment %	Cambro Count	Cambro Utilization	Fill Time			
Garlic Chutney	0 pcs / 2 pcs	0 pcs / 2 pcs	0 pcs / 1 pcs	0 pcs / 2 pcs	0 pcs / 2 pcs	0 pcs / 2 pcs	0 pcs / 2 pcs	0 / 13
Fryums	0 kg / 0.02 kg	0 kg / 0.02 kg	0 kg / 0.02 kg	0 kg / 0.02 kg	0 kg / 0.14 kg			
Tikona Paratha	0 pcs / 23 pcs	0 pcs / 89 pcs	0 pcs / 28 pcs	0 pcs / 49 pcs	0 pcs / 58 pcs	0 pcs / 15 pcs	0 pcs / 75 pcs	0 / 337
Rajma	2.33 kg / 2.2 kg	9.25 kg / 9.2 kg	3.09 kg / 3.1 kg	5.36 kg / 5.2 kg	5.88 kg / 5.8 kg	1.83 kg / 1.4 kg	7.95 kg / 7.9 kg	35.69 kg / 34.80
Gajar ka Halwa	0.33 kg / 0.3 kg	0.98 kg / 0.9 kg	0.24 kg / 0.2 kg	0.41 kg / 0.4 kg	0.74 kg / 0.7 kg	0.28 kg / 0.2 kg	0.63 kg / 0.6 kg	3.61 kg / 3.30 kg
Steamed Rice	0 kg / 3.8 kg	0 kg / 15.2 kg	0 kg / 4.1 kg	0 kg / 8.5 kg	0 kg / 9.9 kg	0 kg / 2.5 kg	0 kg / 12.9 kg	0 kg / 56.90 kg
Salad	0 kg / 1.4 kg	0 kg / 4.5 kg	0 kg / 1.6 kg	0 kg / 2.9 kg	0 kg / 3.2 kg	0 kg / 0.9 kg	0 kg / 4.2 kg	0 kg / 18.70 kg
Corn Methi Malai_Ggn	2.05 kg / 2 kg	7.81 kg / 7.7 kg	3.09 kg / 2.9 kg	4.75 kg / 4.6 kg	5.38 kg / 5.3 kg	1.47 kg / 1.2 kg	6.8 kg / 6.7 kg	31.35 kg / 30.40 l
Dal Makhani	2.27 kg / 2 kg	8.54 kg / 8.5 kg	N/A	4.89 kg / 4.8 kg	5.72 kg / 5.6 kg	1.54 kg / 1.3 kg	7.22 kg / 7.2 kg	30.18 kg / 29.40 l

## 2. Fulfillment %

- **Definition:** Measures the percentage of the required quantity that has been successfully packed.
- **Formula:** Fulfillment % = (Packed Quantity/Ordered Quantity) \*100
- **Example:** If 15 kg of Rajma was ordered and 16 kg was packed, the Fulfillment % would be 106%.
- **Use Case:** Ensures that all items are packed according to the order. Any percentage exceeding 100% indicates **overpacking**, while percentages below 100% indicate **under packing**.



The screenshot shows the Resoe Console interface with the following details:

**Top Bar:** Resoe, Search Tab, Kitchen: Coriander GGN, Pods: ALL, Date: 09/02/2025, FIND, Help.

**Left Sidebar:** AI Production, Quality, Stock History, AI Filling/Packaging (selected), AI Filling/Packaging Summary (highlighted), AI Filling/Packaging History.

**Report Title:** Kitchen: Coriander GGN

**Report Buttons:** lunch, dinner

**Report Headers:** Qty, Fulfillment %, Cambro Count, Cambro Utilization, Fill Time

**Report Body:**

Item Name	Jharsa	Sec. 44	Nathpur	S. Block	Sukhrai	Mihong Vihar New	Pioneer Square	Total
Garlic Chutney	0%	0%	0%	0%	0%	0%	0%	0.00%
Eryums	0%	0%	0%	0%	0%	0%	0%	0.00%
Tikona Paratha	0%	0%	0%	0%	0%	0%	0%	0.00%
Rajma	106% (OK)	101% (OK)	100% (OK)	103% (OK)	101% (OK)	131% (OK)	101% (OK)	106.14%
Gajar ka Halwa	110% (OK)	109% (OK)	120% (OK)	103% (OK)	106% (OK)	140% (OK)	105% (OK)	113.29%
Steamed Rice	0%	0%	0%	0%	0%	0%	0%	0.00%
Salad	0%	0%	0%	0%	0%	0%	0%	0.00%
Corn Methi Malai_Ggn	102% (OK)	101% (OK)	107% (OK)	103% (OK)	102% (OK)	123% (OK)	101% (OK)	105.57%
Dal Makhani	114% (OK)	100% (OK)	N/A	102% (OK)	102% (OK)	118% (OK)	100% (OK)	106.00%

A note at the bottom right of the report area states: "Color indicates that the measured value is outside the threshold (+5%)". There is also an "Export" button.

### 3. Cambro Count (Cambro Used)

- **Definition:** Represents the number of Cambro containers used for packing an item.
- **Example:** If 5 Cambros were used to pack **Steamed Rice**, the count would be **5**.
- **Use Case:** Helps in tracking how efficiently storage is utilized and whether more Cambros are needed for specific items.

SRESOE Search Tab  Console v2.17.1

Permitted Stores: Rahul Goel R Help

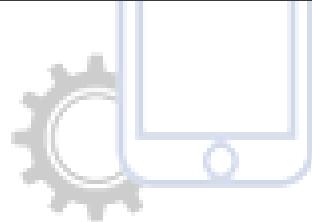
Kitchen: Coriander GGN | Pods: ALL | FIND | 09/02/2025 | Export

AI Production | Quality | Stock History | AI Filling/Packaging | AI Filling/Packaging Summary | AI Filling/Packaging History | AI Dispatch | Brand Trends | Orders | Images Finder | My Customers | FOOD MANAGEMENT | My Outlets | My Brands | My Food Products | My Menus

lunch dinner

	Qty	Fullfilment %	Cambro Count	Cambro Utilization	Fill Time			
Item Name	Jharaa	Sec_44	Natureur	S_Block	Sukhrai	Udhong Vihar New	Pioneer Square	Total
Garlic Chutney	0	0	0	0	0	0	0	0
Fryums	0	0	0	0	0	0	0	0
Tikona Paratha	0	0	0	0	0	0	0	0
Rajma	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	7
Gajar ka Halwa	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	7
Steamed Rice	0	0	0	0	0	0	0	0
Salad	0	0	0	0	0	0	0	0
Corn Methi Malai_Ggn	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	1 (●)	7
Dal Makhani	1 (●)	1 (●)	N/A	1 (●)	1 (●)	1 (●)	1 (●)	6

Color indicates that the measured value is outside the threshold ( $\pm 5\%$ ) | Export



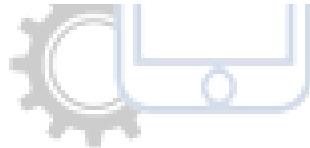


#### 4. Cambro Utilization

- **Definition:** Displays how efficiently each Cambro container is being used relative to its capacity.
- **Formula:** Cambro Utilization=(Used Capacity/Total Capacity)×100
- **Example:** If a Cambro can hold **10 kg of food**, but only **7 kg** is filled, the **Cambro Utilization** would be **70%**.
- **Use Case:** Optimizing Cambro usage reduces unnecessary space wastage and ensures even distribution across containers.

The screenshot shows the Resoee Console interface. On the left, there's a sidebar with navigation links like AI Production, Quality, Stock History, AI Filling/Packaging (selected), AI Filling/Packaging Summary, AI Dispatch, Brand Trends, Orders, Images Finder, My Customers, FOOD MANAGEMENT, My Outlets, My Brands, My Food Products, and My Menus. The main area has tabs for Kitchen: Coriander GGN and Pods: ALL. Below these are buttons for lunch and dinner. A table header includes Qty, Fulfillment %, Cambro Count, Cambro Utilization (highlighted in yellow), and Fill Time. A note at the top right says "Color indicates that the measured value is outside the threshold (+5%)". The table lists several food items with their respective utilization percentages:

Name	Qty	Fulfillment %	Cambro Count	Cambro Utilization	Fill Time
Garlic Chutney	-	-	-	-	-
Eryums	-	-	-	-	-
Tikona Paratha	-	-	-	-	-
Rajma	16% <span style="color: #f08080;">●</span>	46% <span style="color: #f08080;">●</span>	15% <span style="color: #f08080;">●</span>	19% <span style="color: #f08080;">●</span>	39% <span style="color: #f08080;">●</span>
Gajar ka Halwa	3% <span style="color: #f08080;">●</span>	10% <span style="color: #f08080;">●</span>	2% <span style="color: #f08080;">●</span>	2% <span style="color: #f08080;">●</span>	5% <span style="color: #f08080;">●</span>
Steamed Rice	-	-	-	-	-
Salad	-	-	-	-	-
Corn Methi Mala_Ggn	20% <span style="color: #f08080;">●</span>	78% <span style="color: #f08080;">●</span>	10% <span style="color: #f08080;">●</span>	32% <span style="color: #f08080;">●</span>	19% <span style="color: #f08080;">●</span>
Dal Makhani	15% <span style="color: #f08080;">●</span>	71% <span style="color: #f08080;">●</span>	N/A	17% <span style="color: #f08080;">●</span>	38% <span style="color: #f08080;">●</span>
					Total
					31.71%
					4.43%
					29.86%
					34.00%

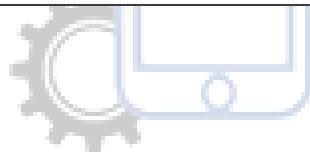




## 5. Fill Time Percentage

- **Definition:** Represents the time taken to complete the packaging process for an item.
- **Formula:** Fill Time % = Actual Time Taken / Expected Time \* 100
- **Example:** If the estimated fill time for **Corn Methi Malai** was **30 seconds**, but it took **38 seconds**, the **Fill Time %** would be **126%**.
- **Use Case:** Identifies inefficiencies in the packaging process. If the fill time exceeds expectations, it may indicate bottlenecks in operations.

AI Filling/Packaging History								
Name	Jarsize	Sec_A4	Netunru	S_Block	Subunit	Udyog Vihar New	Pioneer Square	Total
Garlic Chutney	-	-	-	-	-	-	-	-
Fryums	-	-	-	-	-	-	-	-
Tikkona Paratha	-	-	-	-	-	-	-	-
Rajma	26 sec	28 sec	14 sec	19 sec	22 sec	18 sec	28 sec	155 sec
Gajar ka Halwa	9 sec	23 sec	16 sec	14 sec	18 sec	11 sec	15 sec	106 sec
Steamed Rice	-	-	-	-	-	-	-	-
Salad	-	-	-	-	-	-	-	-
Corn Methi Malai_Ggn	38 sec	29 sec	11 sec	20 sec	31 sec	12 sec	20 sec	161 sec
Dal Makhani	33 sec	42 sec	N/A	27 sec	30 sec	11 sec	27 sec	170 sec





## Detailed View After Clicking on View Button

After clicking on the **View** button in the **AI Packaging History**, users are directed to a detailed breakdown of the selected batch. This page provides in-depth insights into the execution of the batch.

The screenshot shows the UdyogYantra AI Packaging History interface. On the left, there's a sidebar with various menu items like AI Production, Quality, Stock History, and AI Filling/Packaging. The main area displays a detailed view of a batch named 'Batch1' at Stage 1. It shows a green box for 'Step 1' with '2.330kg / 2.330kg' and 'Item Fulfilled/Item Quantity'. Below it, there's a video feed showing a red circular scale being used to weigh food. A green checkmark indicates 'Ingredient Matched'. The video feed also shows a person's hands. At the bottom, there's a summary: 'Stocked At: 09/02/2025,07:13:24', 'Weight: 2330.0g', 'Temp: 65.75°C', and 'Rajma (SFG)'. The top right of the screen shows user information: 'Permitted Stores' (Rahul Goel), a profile icon, and a help button.

## Key Components of the Detailed View

### 1. Batch Information

- Displays the Cambro ID, product name, store location, and meal type.
- Scheduled and actual preparation dates are also shown.

### 2. AI Verification & Identification

- The system uses AI to verify that the correct item has been packed.
- A match confirmation (green check) ensures the right product was identified.
- If an issue arises, users can reject (red cross) and reprocess the item.

### 3. Weight & Temperature Logging

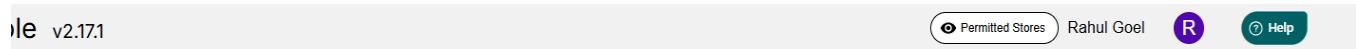
- Shows the exact weight of the packed item.
- Captures the temperature to ensure quality standards are met.

# Contact Us

If you have any questions, need support, or want to share feedback, feel free to reach out to us:

## Instant Support

Get immediate assistance through our Console



**Email Support:** support@udyogyantra.com

**Helpline:** +91 9958863566

**Customer Support Portal:** <https://support.resoee.com>

*Scan the QR Code to Submit a Support Ticket*



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