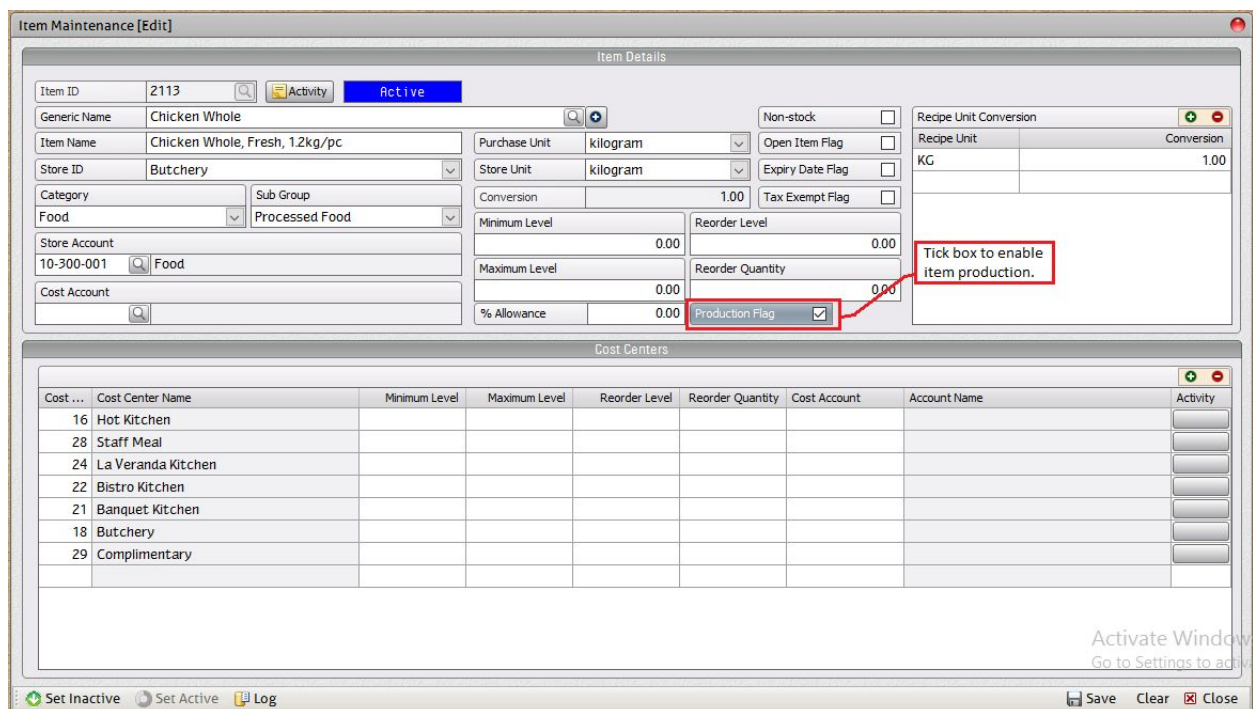


How to set an item available for Production?

Production can be an inventory or a recipe item. Inventory items subject for production are those that can be broken down into another item (portioning). Recipe on the other hand are composed of materials (inventory items) which can be assembled to a new inventoriable item (Menu).

1. How to set inventory item?
 - 1.1 Go to Inventory Module.
 - 1.2 Select Setup menu and open Item Maintenance.
 - 1.3 On Item Maintenance, select an item and tick Production Flag to enable production.

Refer to figure below.



The screenshot shows the 'Item Maintenance [Edit]' window. The 'Item Details' section is visible, showing the item 'Chicken Whole' with a 'Production Flag' checked. A red box highlights the 'Production Flag' checkbox, and a red arrow points to it with the text 'Tick box to enable item production.' The 'Cost Centers' table is also visible below.

Cost ...	Cost Center Name	Minimum Level	Maximum Level	Reorder Level	Reorder Quantity	Cost Account	Account Name	Activity
16	Hot Kitchen							
28	Staff Meal							
24	La Veranda Kitchen							
22	Bistro Kitchen							
21	Banquet Kitchen							
18	Butchery							
29	Complimentary							

- 1.4 Click Save or press F10.

2. How to set recipe item?
 - 2.1 Go to Recipe Module.
 - 2.2 Select File menu and open Recipe Definition by Generic.
 - 2.3 On Recipe Definition, select a recipe and tick Track Inventory to enable production.

Refer to figure below.

Recipe Definition by Generic [Edit]

Recipe ID: 1004 Cost Center: Cold Kitchen Is Sub Recipe? Recipe Unit: CUP Yield: 2.00 Per Yield: 24.19

Name: Bibimbap Sauce Item ID: Price: 0.00

Remarks: Item ID: 1000001 Track Inventory % COST: 0.00

Generated Inventory Item ID after saving if track inventory is set Tick track inventory to enable Production.

Inventory period is May 2017. Cost based as of 29 Apr 2017. Recipe Cost: 48.37

ID	Generic Name	Quantity	Recipe Unit	Cost Per Unit	Notes
	Light, Karo, 473ml/bottle	2.00	TBS	0.00	
	Doenjang, 2.8kg/pail	3.00	TBS	0.00	
	Garlic Peeled	30.00	G	0.00	
	Ginger	30.00	G	0.00	

2.4 Click Save or press F10.

How to Create Production?

1. Go to Inventory Module.
2. Select Cost Center menu and open Production Entry.
3. Press Enter or alternately click New button.
4. Fill all the fields below:

Reference - Required field. May be an external control number for production documentation. Input period or hyphen if no reference number,

Trx Date - Required field. Date of production.

Source Cost Center - Location of where production took place.

Item ID - Required field. Item list that is available for production. List of inventory and recipe item. Click Search button or press F4 to lookup for item.

Note : Seven numeric ID above 1 million are recipe items other are inventory items.

Quantity- Required field. Production batch quantity.

Particulars - Optional field. Remarks for additional information for the Production

Production Item Details column changes according to production type (inventory or recipe).

4.1 Inventory - Columns for Inventory Production type(portioning).

Item ID: 2113 Chicken Whole, Fresh, 1.2kg/pc

Quantity: 10.00 kilogram

Item ID	Item Name	Particulars	Issue Qty	S. Unit
			9.60	
2110	Chicken Feet		3.00	kilogram
2111	Chicken Gizzard		2.80	kilogram
2112	Chicken Liver		1.00	kilogram
2588	Chicken Wings		2.80	kilogram

4.1.1 Item ID - Required field. Press F4 to search for result item.

4.1.2 Item Name - Display only field. Item Name

4.1.3 Particulars - Optional only field. Additional information.

4.1.4 Issue Qty. - Required field. Result quantity.

4.2 Recipe - Columns for Recipe Type production.

Item ID	1000011	Balsamic Reduction	Recipe Production Yield			
Quantity	1.00		Yield Qty	1.00	Recipe	CUP
Issue Qty is $(\text{[Recipe Quantity]} / \text{[Conversion]}) \times (\text{[Production Quantity]} / \text{[YieldQuantity]})$. Double click on Rcs Unit to launch conversion. + -						
Item ID	Item Name	Recipe Qty	Rcs Unit	Conversion	Issue Qty	S. Unit
	Honey	4.00	TBS			TBS
	Balsamic Vinegar	2.00	CUP			CUP

4..2.1 Item ID - Required field. Press F4 to search for result item. Recipe is based from generic item making this field blank. upon production, actual item used must be entered.

4.2.2 Item Name - Display only field. Item Name

4.2.3 Recipe Qty - Required field only field. Additional information.

4.2.4 Rcs Unit. - Required field. Recipe Unit

4.2.4 Conversion - Display only field. Conversion from Recipe to issuance.

4.2.4 Issue Qty. - Display only field. Issuance qty result based from Recipe quantity and conversion

4.2.4 S Unit. - Display only field. Store Unit

5. Click Save button or press F10 to save.