Merit Technology

Training Course

SOM Recipes, Costing and Production Planning

1 Day

The objective of this course is to train operational and project staff in the practical use of SOM recipes, ingredient and base-mix data management and how to use this data for costing, production-planning and replenishment.

Agenda

- SOM system overview
- Basic setting up
    - o Ingredients and base-mixes
    - o Ingredient costs
- Concepts
    - o Recipe Structure
- Maintaining Recipes
    - o Finished Goods
    - o Base Mix
- Health and Safety data
    - o Allergy, Traffic Light and Additive Groups
- Reports and Enquiries
    - o Daily and Weekly Production Sheets
    - o Ingredient Usage and Searches
- Deployment – implementation tips and issues

There are no prerequisites for this one-day course, which can also be delivered as a day's on-site consultancy. By the end of the course delegates will be in a position to enter and maintain ingredients and recipes, determine their product costs, generate the necessary documentation and to generate production and replenishment reports.