Newsletter — Autumn 2011

Welcome to our Autumn newsletter, which summarises the latest software developments over the last few months. Once again it's quite along list! If you have any questions or would like an update to take advantage of these features, please feel free to contact us on 01795 418900.

- **Customer Orders Browse**

  Hot off the presses — this new screen shows the status of all customer orders within a round: *No Order, Not Charged, Charged and Invoiced*. Double-click on the customer to open the daily orders screen, and when you return to the browse screen the status will have been updated.

This new facility is ideal for keeping track of who has yet to place their daily order so that no customer's order gets forgotten.

2011: New Features and Formats

Since the summer we have added and improved many other new features and formats through-out the system as new users have come on board or upgraded from COBS. Here are of some of them:

- **New View Order Status Format** (Format S0005)

  A new format on View Order Status *(Ordering menu)* has been created to show customers who have NOT had their adjustments recorded. This is especially useful for shops who ring through their "shorts and overs" and complements the existing S0004, which only shows customers or shops with unconfirmed orders.

- **New "Zero-all" function on daily ordering**

  This button can also be actioned using "F12" and is designed for users whose customers have order "profiles", or typically ordered products, rather than permanent orders.

- **Recipe Costing Price Warning**

  The recipe cost standard price can be over-typed with a different price such as the actual discounted sales price. The product price now shows in red if it is not the same as the STANDARD product price and an update button can be used to change the price back to the standard.

  As a further safeguard, ingredients that are on hold/delete show in red.

- **Packing List—"New Changes" Report** (All Formats)

  A new report parameter has been added to the packing list *(Ordering|Reports|Packing List)* show changes since the last time the report was run. This is to highlight changes and additions to daily orders that occur after delivery picking has commenced

- **Ingredient Costs Report** (Format S0001)

  A new format has been added to the ingredient costs report *(Stock Control|Reports|Ingredient Costs)* to show the latest standard cost for a range of ingredients, when compared with the financial year-end standard cost. The difference is valued based on the most recent months usage, so it is possible to see the impact of price changes on cost of sales.

- **Purchase Authorisation**

  It is now possible to set an upper PO value limit per user, so specific users won't be able to charge POs above that limit. These POs are referred to a manager who can release them (or not) and who then generates the PO.

- **Purchase Order Item Free-form Description**

  This is a new option to allow the description to be changed on purchased items. It is particularly useful for one-off purchases or consumable items, such as hygiene items or engineering spares, where it would be otherwise much too onerous to create thousands of new purchased ingredients or third-party product records.

Powerful cost-effective system solutions for the food industry

2011: New Features and Formats ....

- **Stock Delivery—"Receive All"**

  Stock Delivery now has a new option to receive all lines on the order. The quantity received is based on the quantity ordered. This is perfect when there are many lines on the order and they don't need to be checked individually e.g. consumables, engineering spares.

- **Stock Delivery— Automatically Incrementing Batch Number**

  Instead of a user-entered batch number, there is now a system parameter to allow automatically incrementing batch numbers, so there is no possibility of the operator forgetting to enter the batch number (as in the example below!)

- **Stock Valuation Report — Value by Standard Cost** (All Formats)

  Currently the system values stock at the cost per batch. There is now a system option that allows the stock to be valued at the current ingredient standard cost. This can be set in *System|Settings|Special System Settings|2. Stock Control.*

- **Track Ingredient Usage** (Default Format)

  This new Stock Control menu option supplements the existing ingredients stock movements report by showing individual stock movements between a range of dates. This makes it much easier to keep a track of what movements have been recorded and is also an aid to batch traceability.

Ingredient Stock Transactions   Report Date : Sun 27 Nov 2011

For the period : Sat 15/10/11 to Sat 19/11/11   Opening Balance : 961.657 kg
For Stock Item : YEAST - YEAST (0005)
Location : DEFAULT - Default Storage Area
Def Supplier : 0005 - BRADLEYS

Date	Change	Balance	Usage	Reason	Batch Code
19/10/11	961.657	961.657	kg	Opening Stock	G86378
24/10/11	-0.154	961.503	kg	Production	G86378
24/10/11	50.000	1011.503	kg	Manual Adjustment	
24/10/11	-2.455	1009.048	kg	Production	G86378
07/11/11	-0.460	1008.588	kg	Production	G86378
07/11/11	-1.918	1006.669	kg	Production	G86378
07/11/11	-2.455	1004.214	kg	Production	G86378
11/11/11	-2.400	1001.814	kg	Production	G86378

- **Daily Production Sheets**

  An additional final-screen option has been added to allow users to exit the program without updating stock.

- **Stock Report—Days Will Last Report** (Default Format)

  This brand-new *Stock Control|Reports* option is an addition to the existing *Ingredient Stock Level Checks* report. The key difference is that it calculates the stock usage over a set period e.g. 28 days and, using the existing stock levels, works out how many days the stock would last at that usage rate. This and other reports such as *Theoretical Ingredient Usage* are designed to help you maintain the right stock levels — not to little, nor too much — so as to avoid stock-outs and the consequent disruption to production and sales, and also to keep spending in check.

Days Ingredients Will Last

Date : **Sun 27 Nov 2011**　　　　　Page 1 of 1

Ingredients Selected By : **Category**　　　Based on usage over the last : **28** days
From : **DWL**
To : **DWL**

Code	Description	Stock Desc	Default Supplier	Def Pack Size	Current Level	Avg Usg Per Day	Est Days	Minimum Level	Above Minimum
50GF/05	50TH GOLD FIGURE (0005)	each	0005	10.000	2187.655	0.0838	> 9999	10000.000	-7812.345
FATL/05	FAT MASTERFAT (0005)	kg	0005	10.000	336.374	0.2264	1485	0.000	336.374
PLMO/01	PLUM MOULD (0001)	each	0001	1000.000	65000.000	0.0000	N/A	0.000	65000.000
YEAST	YEAST (0005)	kg	0005	10.000	993.832	0.5434	1828	2000.000	-1006.168
ORIM/01	ORGANIC IMPROVER (0001)	kg	0001	12.500	290.233	0.1585	1831	0.000	290.233
FLEB/02	FLOUR KRISBITE (0002)	kg	0002	16.000	8604.000	0.0000	N/A	0.000	8604.000

Works Order Processing

- *Integration with stock control*
- *Allows shop floor recording*
- *Highlights yield variances*

Latest Works Order Processing Enhancements

Following the successful introduction of the new **Works Orders** modules, work has continued to add new features and improve ease of use in this module and throughout the system as a whole.

Quick Production Bookings

This screen has several features. First, it shows what products or mixes are scheduled for a specific time period, sorted by start-time. If the start-time changes, the screen refresh re-orders the jobs to suit.

Secondly, the quantities good/rejected and the best-before date can be entered directly onto the screen and will be processed as total bookings, backflushing the required ingredients out of stock and booking the production into stores.

W.O. Quick Production Bookings

W.O. Quick Production Bookings   Options | Export

Resource : PRODUCTION - PRODUCTION
Date Range : Mon 28/11/11 to Mon 28/11/11   Type : PRODUCTS

Start Date	Start Time	Code	Description	Planned Quantity	Good Quantity	Use By Date	Quantity Rejected
27/11/11	16:37	0001	COTTAGE	500.0000	550.000	29/11/11	0.000
27/11/11	16:37	0002	BLOOMER	450.0000	435.000	29/11/11	0.000
27/11/11	16:37	0008	FARMHOUSE	800.0000	850.000	30/11/11	0.000
27/11/11	16:37	0012	SMALL FARMHOUSE	500.0000	0.000	00/00/00	0.000
27/11/11	16:37	0014	SMALL BLOOMER	680.0000	0.000	00/00/00	0.000
27/11/11	16:37	0015	SMALL WHITE SLICED	1200.0000	0.000	00/00/00	0.000
27/11/11	16:37	0018	SMALL BROWN	400.0000	0.000	00/00/00	0.000

Tolerance Check

Warning: Total quantity made is greater than expected.

Planned Qty : 800.000
Total Made : 850.000

Are You Sure?

Yes   No

Save Bookings | Refresh | Print ...   Close

Warnings are displayed if the quantity being booked is outside tolerance, and also if there is insufficient ingredient stock.

Production Resource Planning

Products and base mixes can now be assigned to resources — production, mixing, packaging etc — and given a throughput rate i.e. 975 per hour. This is used on the new Resource Planning Figures report to show the weekly load on a specific resource in units and hours, compared with the hours available.

The quantities can be uplifted using the "*Adjust*" screen and when the report re-displays the quantities and totals are re-calculated. The production plan can then be converted into works orders automatically using the "*Create Works Orders*" button.

Resource Production Planning — Selections | Options | Profile | Export

Resource Planning Figures   For Week Ending : **12 Nov 2011**   Delivery : **ALL**   Page 1 of 1

Include Permanents : **Yes**   Customers selected by : **Code**
Temps From Prev Week : **No**   From : **0001**
Charged Orders Only : **No**   To : **ZZ0001**

RESOURCE : PRODUCTION - PRODUCTION

Code	Description	Sun 06/11/11	Mon 07/11/11	Tue 08/11/11	Wed 09/11/11	Thu 10/11/11	Fri 11/11/11	Sat 12/11/11	Week Total
W/C : 30/10/11									
	Prev Week Totals	0	0	0	0	0	0	0	0
W/C : 06/11/11									
0001	COTTAGE	0	79	74	22	10	139	35	359
0002	BLOOMER	0	59	31	71	25	47	44	277
0003	TIN	0	17	12	17	18	14	25	103
0004	N/CRUNCH BLOOMER	0	113	46	52	42	64	22	339
0005	LONG TIN	0	13	12	36	5	18	133	217
	TOTALS :	0	281	175	198	100	282	259	1295
	HOURS :	0.0	6.1	3.6	4.5	2.1	5.8	6.8	28.9
	HOURS AVAILABLE :	16.0	16.0	16.0	16.0	16.0	16.0	16.0	112.0
	MIXES :	0.0	94.8	60.1	125.7	48.9	88.6	204.4	622.5

Adjust ... | Create WOs ... | Print ... | Setup ...   Sort by : As Selected ☑ Ascending   Close

Adjust Planning Figures
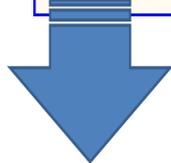
Adjust Planning Figures   ☑ Lock Days Prior to Today

Code	Description	Sun	Mon	Tue	Wed	Thu	Fri	Sat
0001	COTTAGE	0	79	100	50	80	80	120
0002	BLOOMER	0	59	50	71	25	47	44
0003	TIN	0	17	45	17	18	14	25
0004	N/CRUNCH BLOOMER	0	113	90	52	42	64	22
0005	LONG TIN	0	13	12	36	5	18	133

Done | Cancel

New Upgrades to the Food Management System from COBS

Additionally we've been kept very busy by the drive to modernise, with these existing COBS users recently upgrading to FMS, or planning to upgrade in the near future:

- Evershots Bakery, Dorset (January 2012)
- The Kandy Bar, Saltcoats, Ayrshire (Live November 2011)
- Garth Bakery, Abercynon, Mid Glamorgan (Q1 2012)
- Clark's Bakery, Dundee (Live November 2011)
- Ryders Home-Made Bakery, Exeter (December 2011)

- **Now that's what I call service …**

A final word about our support service. As you know, you are welcome to call us during working hours for help and support, but as part of our standard maintenance contract, we can be called at any time night or day if you have a serious system problem. If we can solve it right away we will do so, at no charge — we will only charge if it involves a significant amount of effort, such as re-installing the system.

As an example, recently one of our customers in Scotland, Premium Roll Company, suffered a disk failure in their main database PC on a Sunday. Our infrastructure support specialist, Kevin Rowe, responded immediately and the system was re-installed and the data restored on a second PC within a few hours, so Monday's orders carried on without a hitch.

Peter Ford, Premium Roll's director said "*Now that's what I call service! That's twice we've had issues at weekends and on both occasions Merit have been right there and on the ball*".