



Stock Manufacture - **HOW TO**

Publication Details

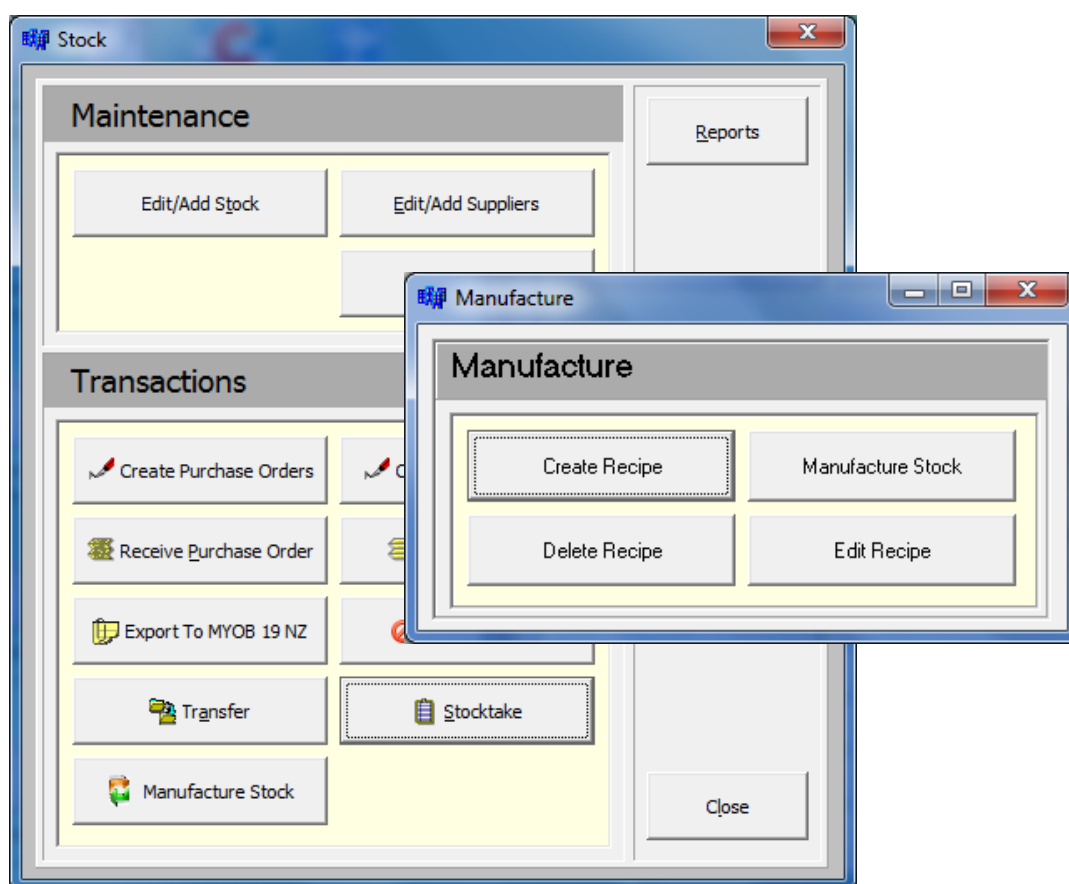
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Introduction

The menumate stock manufacture function allows the user to build recipes and manufacture stock from other stock items (ingredients). An example of this may be to turn various raw ingredients into a sauce or soup or any other finish product like a cake or pie.

Using the manufacture module will enable a site that is managing their stock and gross profit to gain greater control and accuracy.

To use these features your menumate system must be version 5.4.0.1 or greater of Menumate.



Create a Recipe

To use the manufacture module a recipe needs to be created. Creating a recipe requires an item than is being made and then the quality of each raw ingredient that is used to make a portion of the finished item.

Use the CREATE RECIPE option to build a recipe for the item to be made.

Item	Location	Unit	Quantity	Average Cost
Flour	Kitchen	Gms	10	\$0.25
Butler	Kitchen	Gms	10	\$0.50

Give the recipe a name and then select the finished item and the location that the manufacture will create the finished item in.

Then work through each ingredient and determine the unit being used in the recipe and where the goods should come from. As the recipe is built the Recipe Total will calculate how much it will cost to make a unit of the recipe.

Click on SAVE RECIPE to store to recipe for future use.

Manufacture Stock

Once a recipe has been created it can be used to manufacture stock. From the Manufacture Stock option select the recipe to use and enter quantity of units that will be produced and select COMMIT RECIPE.

The screenshot shows a software window titled "Manufacture Stock" with a sub-header "Use Recipe: Date Scones". The window is divided into several sections:

- Recipes:** A list box containing "Date Scones".
- Final Stock:** A text input field containing "Date Scone".
- Final Stock Location:** A dropdown menu set to "Kitchen".
- Description:** A text area containing "Description".
- Quantity:** A text input field containing "100".
- Recipe Total:** A text input field containing "\$239.50".
- Buttons:** Two buttons at the bottom: "Commit Recipe" (with a green checkmark icon) and "Cancel" (with a red X icon).
- Table:** A table at the bottom of the window showing the ingredients and their costs.

Item	Location	Unit	Quantity (recipe)	Quantity (used)	Average Cost
Milk	Kitchen	Ltr	0.1	10	\$9.50
Butter	Kitchen	Gms	5	500	\$25.00
Dates	Kitchen	Gms	8	800	\$80.00
Flour	Kitchen	Gms	50	5000	\$125.00

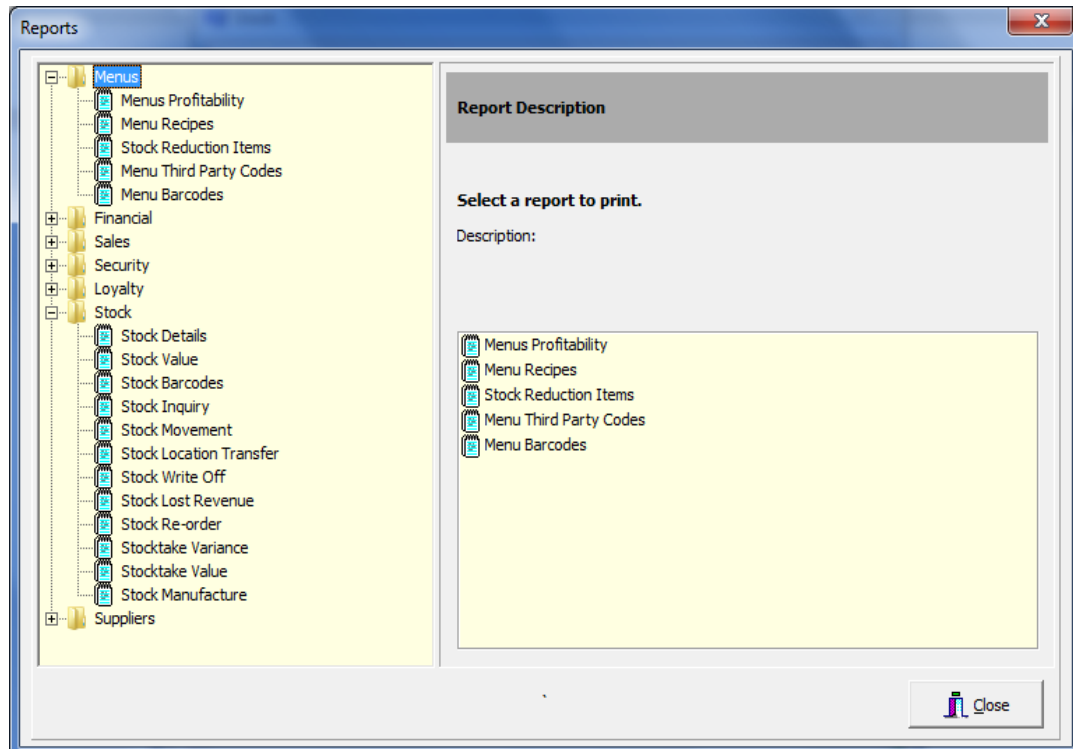
Once committed the Menumate system will reduce each of the ingredients based on the recipe and finished goods item (in this case Date Scone) will increase by the quantity produced.

The manufacture module also allows you to **DELETE** and **EDIT** the recipes that have been setup.

Manufacture Office Reports

MenuMate provides a number of manufacture audit reports including the Stock Movement, Stock Inquiry and Stock Manufacture. Each of these reports, as well as the stocktake variance report allows you to analyse and report on what has been manufactured and how it has affected the stock levels.

Stock Item	Quantity	Location	UnitCost	Unit	TotalCost
Date Scores					
10/30/2011 7:48 PM					
Date Score	100	Kitchen	\$2.40	each	\$239.50
Milk	-10	Kitchen	\$0.95	Ltr	-\$9.50
Butter	-500	Kitchen	\$0.05	Gms	-\$25.00
Dates	-800	Kitchen	\$0.10	Gms	-\$80.00
Flour	-5000	Kitchen	\$0.02	Gms	-\$125.00



Revision History

Date	Version	MenuMate	Author	Reason
November 2011	1	5.4.0.1	A McClurg	Initial Document