

KITCAT365

based on Microsoft Dynamics Business Central

Guide to application

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Foreword

KitCat 365 is based on the standard ERP product Microsoft Dynamics Business Central, formerly NAV or Navision.

Microsoft Business Central is a modern, comprehensive and expandable standard solution for medium-sized companies and covers the following main areas:

- Financial accounting (incl. budgeting, asset accounting)
- Cost accounting
- Purchase processing
- Sales processing
- Warehouse management/logistics
- Resource Management
- Project Management
- Assembling & Production

The simple and integrated ability to make any customization required makes Business Central ideal for developing industry-specific solutions like KitCat 365.

The constant further development by Microsoft, both on the technical and application level, is a guarantee for a software solution that is state of the art.

Modern 3-tier architecture allows the use of different clients such as Windows Client, Web Client or clients specifically tailored for tablet and smartphones.

For us as industry developers, Business Central provides the ideal basis - why develop everything from scratch when the corresponding modules already exist in a solution? This allows us to concentrate on the industry-specific features and can fall back on tried and tested basic functionalities.

We are also freed from having to worry about integration like Office 365 or similar. The Microsoft platform is also the ideal basis for this and is integrated in Business Central 'out of the box'.

General setup data

KITCAT 365 Setup

The screenshot shows the 'KitCat Einrichtung' (KitCat Setup) window. It has a top bar with 'START' and 'AKTIONEN' tabs. Below the bar are icons for 'Ansicht Bearbeiten', 'WebPortal Anleitung importieren', 'OneNote Notizen Links', 'Aktualisieren', and 'Filter löschen Seite'. The main area is divided into several sections:

- Allgemein** (General):
 - Vorg. Küche:
 - Vorg. Basiskalendercode:
 - Rezeptartikel sind Serviceartikel: ☐
 - Rezepturmenge: (Faktor ausschneiden: 100)
 - Zu liefernde Standardmenge:
 - Kalkulationsbasis:
- Einheiten** (Units):
 - KG (Einheitencode):
 - Liter (Einheitencode):
 - GR (Einheitencode):
 - mg (Einheitencode):
 - mmg (Einheitencode):
 - BLS Werte basieren auf GR: ☐
- Menüplan** (Menu Plan):
 - Menüplan Anzeige Tage zurück:
 - Menüplan Anzeige Tage vor:
 - Menüplan Montag: ☒
 - Menüplan Dienstag: ☒
 - Menüplan Mittwoch: ☒
 - Menüplan Donnerstag: ☒
 - Menüplan Freitag: ☒
 - Menüplan Samstag: ☐
 - Menüplan Sonntag: ☐
 - Kosten im Menüplan anzeigen: ☒
 - Allergene im Menüplan anzeigen: ☒
- Veranstaltungen** (Events):
 - Projektaufgabenzeilen** (Project task lines):
 - Proj. Aufgabenz. Format Ebene 1:
 - Proj. Aufgabenz. Format Ebene 2:
 - Proj. Aufgabenz. Format Ebene 3:
 - Proj. Aufgabenz. Format Ebene 4:
 - Proj. Aufgabenz. Format Zeile:
 - Projektplanzeilen** (Project plan lines):
 - Proj. Planz. Format (Budget):
 - Proj. Planz. Format (Budget/Rechnung):
 - Proj. Planz. Format (Rechnung):
 - Std. Veranst. Projekt.-Buch.-Gr.:
 - Std. Catering-Filter in Projektplanungszeilen: ☐
 - Std. Schriftart:
 - Std. Schriftgröße:
- Anforderer** (Requester):
 - Standard**:
 - Küchecode übernehmen: ☒
 - Restaurantcode übernehmen: ☒
 - Fakturierung** (Billing):
 - Fakturieren an übernehmen: ☐
 - Std. Essensbezieher Vorlage:
 - Std. Paketzusammenfassung:

An 'OK' button is located at the bottom right.

General information register

Vorg. Kitchen	Defines the kitchen suggested in various reports and screens. Alternatively, this can be specified per user in the user setup.
Vorg. Basic calendar code	Defines the basic calendar used for the company. When a restaurant is created, this is adopted, but can be changed.
Recipe quantity	Is accepted as a default value when creating a new basic recipe, menu/recipe or menu/menu.
Basis of calculation	The determination of the costs for a recipe or menu requires a basis on which the costs of the underlying purchase items are based. This basis is used to determine the recipe or menu card and is proposed for calculations and reports.
KG' Litres, GR, mg, mmmg	Definition of the units used that correspond to these variables.
BLS values based on GR	If the BLS values are to be specified on the basis of grams and not on the basis of recipe quantity = 1, a tick must be placed here

Info tab Menu Plan

Menu plan Display days before	Specifies the days for which the menu planning can be created starting from the current date.
-------------------------------	---

Menu plan Monday - Menu plan Sunday	Defines generally for which weekdays a menu plan is to be created. If there are restaurants that offer their dishes on different days, you can define this at the restaurant.
Display costs in the menu plan	If the costs based on the recipe are to be displayed in the menu plan, this must be specified here.
Show allergens in the menu plan	If the allergens are to be displayed in the menu plan on the basis of the recipe, this must be indicated here. Options: no, yes, yes with traces
Separator Menu name	Is used to divide the menu description into several blocks when printing the menu plan. For example, the printout of the main component can be separated from the inserts and formatted differently. If, for example, the comma is used as a separator, 'Wiener Schnitzel, rice and salad' becomes 'Wiener Schnitzel' and 'rice and salad'.

Information register events

Proj. taskz. Formats	Defines the formats for the printout. The formats are defined using the 'Row formats' table.
Std. organizer Project-Book-Gr.	
Std. Font	Specify the default font for printouts from the Project module.
Std. font size	Enter the standard font size for printouts from the Project module.

Information register requester

Accept kitchen code	Specifies that when creating persons, the specification of the linked company (= upper level) the 'kitchen code' should be taken over.
Accept restaurant code	Specifies that when creating persons, the information of the linked company (= upper level) the 'restaurant code' should be taken over.
Transfer billing to	Specifies that when creating persons, the specification of the linked company (= upper level) of 'Invoicing to' should be copied.
Std. food recipient Template	Based on this template, values are proposed when new food recipients are added.
Std. Accounts receivable template	Customers are created from the food recipient on the basis of the customer template.

Inforegister requirements

Requirements plan period	Suggests the 'To Date' depending on the 'From Date' in the 'Request Order Plan' page.
Requirements changeable up to formula	Specifies how long before the production date (WORKDATE) changes to requirements are possible. Is specified as a date formula.

Information Register WebPortal

WebPortal Path Category Images	Here you have to enter the path to the category images that are to be used in the WebPortal.
WebPortal Path Article images	The path to the article images to be used in the WebPortal must be entered here.

Information register Airline Catering

Only used when the 'KitCat 365 Airline Catering' module is used.

Information register Cash registers

Is only used with the module 'KitCat 365 <-> SiTec cash registers'.

Information register sale

Article comments in documents	Specifies whether data from the remarks for items in sales documents should be automatically displayed. This depends on the 'Show in Document' option in the remarks.
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Information register purchasing

Supplier comments in documents	Specifies whether data from the remarks for vendor n purchasing documents should be automatically displayed. This depends on the 'Show in Document' option in the remarks.
Article comments in documents	Specifies whether data from the remarks for items in purchasing documents should be automatically displayed. This depends on the 'Show in Document' option in the remarks.
Supplier comment	Options: <ul style="list-style-type: none"> • Never: there is no supplier evaluation in the course of a goods receipt • Optional: Depending on the field "Valuate goods receipt" at the supplier, a valuation is carried out during the goods receipt. • Always: there is always a supplier evaluation in the course of a goods receipt
Suggest supplier evaluation lines	Fills the screen with all available evaluation lines in the case of supplier evaluation.
% Accept delivery	If the overdelivery is within this value, the warning message 'Accept overdelivery' is suppressed.
% Accept underdelivery	In the event of an overdelivery within this value, the warning message 'partial delivery' or 'underdelivery' is suppressed.
Order proposal -> Purchase order	Options: <ul style="list-style-type: none"> • by suppliers: Purchase orders from order proposals are generated per vendor • By vendor/storage location: Purchase orders from order proposals are generated per vendor and storage location
Article/delivery Desc. automatically	If set, a (new) article/supplier connection and article reference is created for this supplier when a purchasing document is entered.
Hour Article supplier wait	If set, the vendor is stored on the article card as the (new) standard vendor when a purchasing document is entered.
Direct cost (latest) update with goods receipt	The 'Direct costs (latest)' on the item are updated in the standard system when the incoming invoice is posted. If you want this to take place during goods receipt, check this box.
Insert purchase prices automatically	If set, a new line with the purchase price before discounts is inserted in the table 'Vendor prices' when a purchase invoice is posted.
Ext. delivery note no. required	If set, the delivery note number of the supplier must be specified for posting an incoming delivery note.
Minimum quantity for order proposal	
Preliminary order	
Std. Stock items Order proposal	Specifies the default order proposal for items of the type 'stock'.
Std. fresh goods Order proposal	Specifies the standard order proposal for articles of the type 'fresh goods'.

Information register numbering

Define the number ranges for the individual areas here.

Statistics

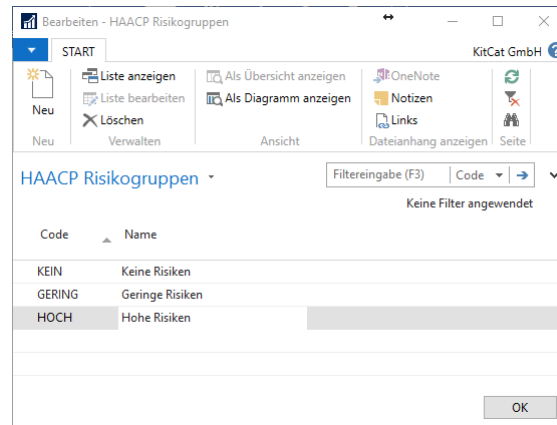
The number of some master data is displayed here.

Menu bar

Import WebPortal Guide	If the WebPortal is used, a PDF document with the instructions for logging in to the WebPortal can be imported here. In the course of setting up the WebPortal users, these instructions can be sent to the WebPortal user via e-mail can be sent.
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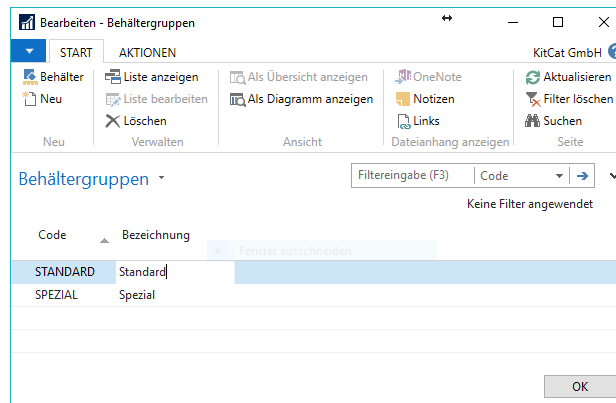
HACCP risk groups

Articles can be assigned to so-called HACCP risk groups. HACCP-relevant parameters and explanations can be stored in these groups.

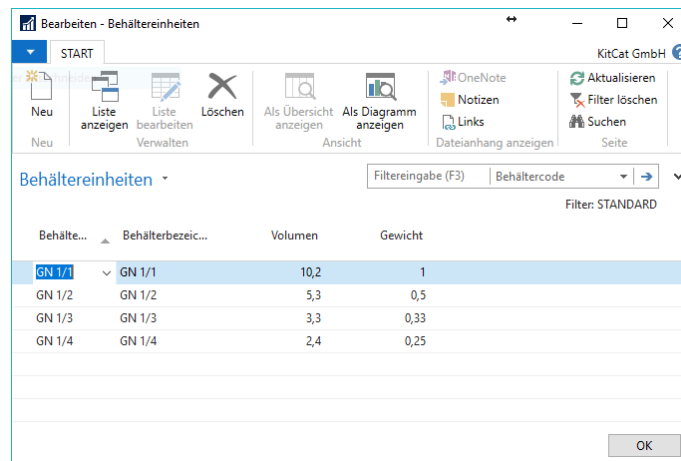


Container groups

If portioning is carried out after production, container groups are used to define which containers are available to optimally divide the quantity to be delivered into containers.

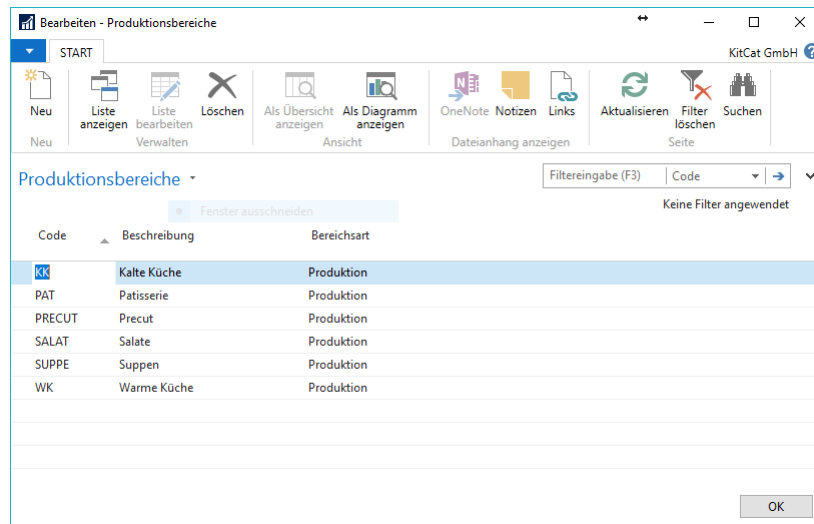


Container groups can now be assigned the individual containers that should be available in this group.



Production areas

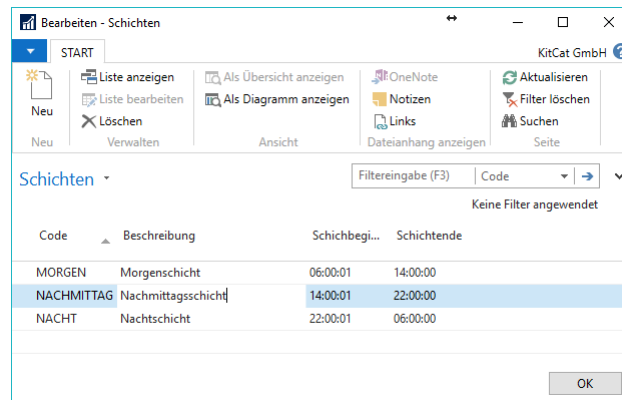
Kitchens can be divided into production areas. Production areas are specified in the basic recipes or recipes.



Thus production lists can be filtered or sorted according to production areas.

Layers

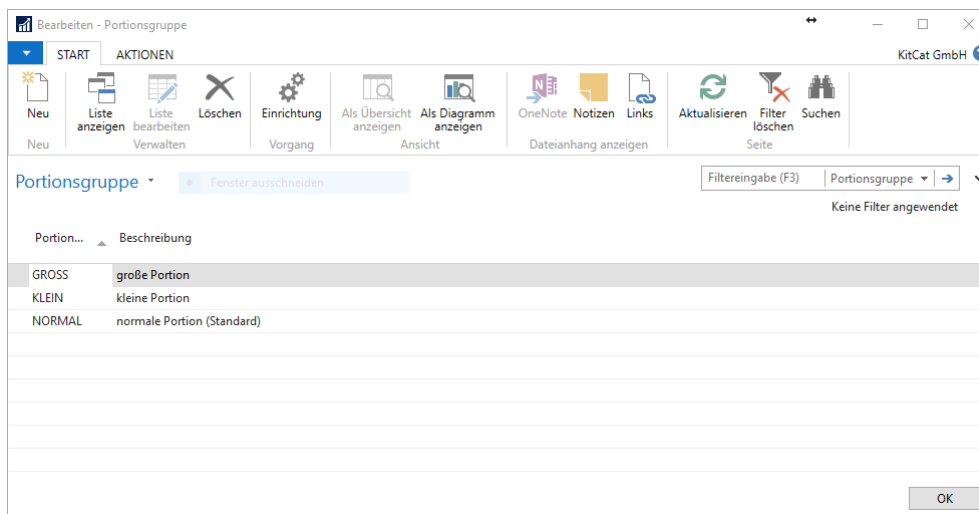
Days can be divided into production shifts



Thus, production lists can be filtered or sorted by shifts.

Portion groups

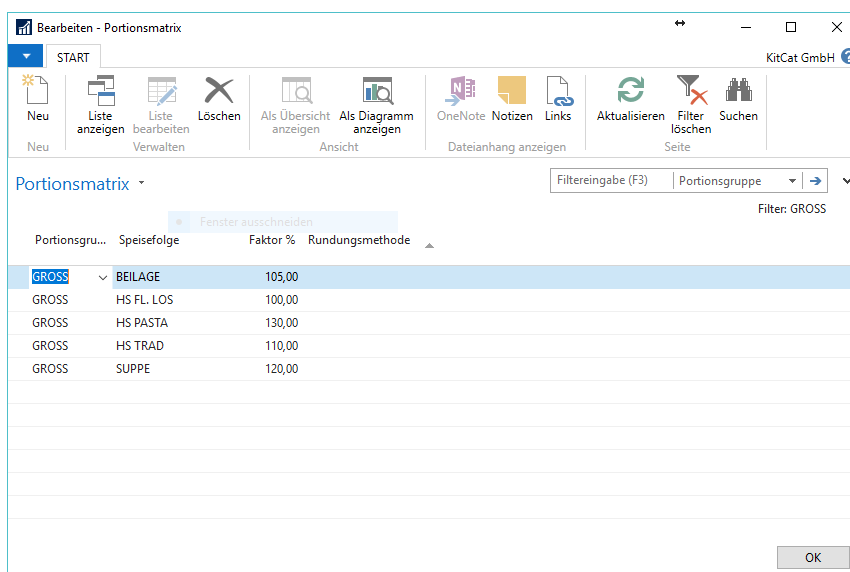
Any number of portion groups can be defined.



Portion groups are used to convert the number of PAXs accordingly.

Portion matrix

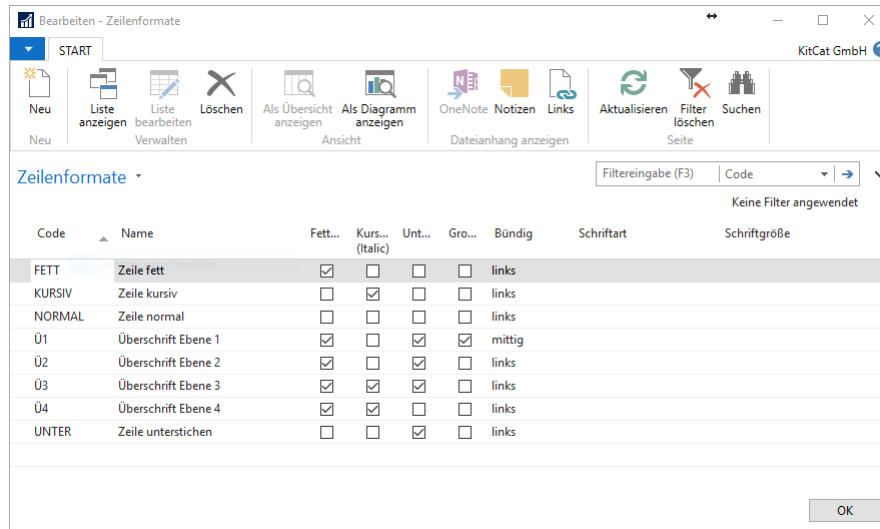
Depending on the order of eating, factors for the portion size can be specified, e.g. 120% for portions that are 20% larger.



Via the field 'Rounding method', you can define how the system should round after calculating $\langle \text{PAX} * \text{portion size in \%} / 100 \rangle$.

Line formats

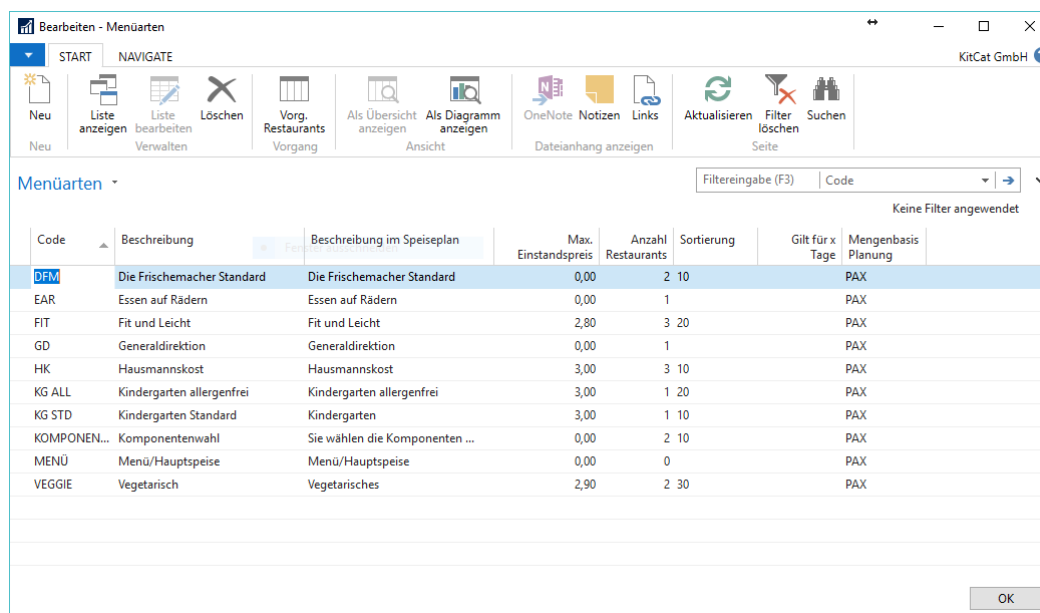
Line formats are primarily used in the project module and allow, for example, to give offers a more attractive layout.



Master data for menu planning

Menu lines

Any number of menu lines can be defined. Menu lines are used in menu plans and in the requester area.



Menu lines can be assigned to restaurants.

If an assignment is deleted, all planning lines in restaurant planning from the work date of the deletion are also deleted.

Description in the menu	Naming the menu line for printing the menu
Max. purchase price	Specifies the value that causes a warning if exceeded. This can be used to prevent the cost specifications for a menu/day from being exceeded. Is displayed together with the field 'Calculated to menu' from the menu line types.
Sorting	Defines the order of the menu lines in the menu plan.
Valid for x days	Here you can specify for how many days entries are automatically carried forward in the menu plan and therefore do not have to be entered for each day individually. This can be further defined for individual menu sequences by making entries in the menu sequences in the columns 'Validity as menu lines' and 'Valid for x days'. ATTENTION: Days on which the menu plan is not active (defined in the KITCAT 365 setup) are counted, but no entry is made).
Quantity basis planning	Options: <ul style="list-style-type: none"> • PAX: The planning is based on the number of persons • Portion size: Planning is based on the portion sizes (see portion groups/matrix

Restaurant planning area

A menu line can be assigned to any number of restaurants. During planning, requirement lines are then created for all combinations of menu line/restaurant. These are then assigned quantities during restaurant planning.

Exception: the field 'do not plan' is checked

in the restaurant concerned. In this case, the restaurant is not planned during restaurant planning.

Use case: For requesters, the valid menu

is defined

via the restaurant, but no separate planning should take place for the restaurant itself.

The restaurants must also be assigned a 'menu line type group'.

The display of the menu on the screen is created dynamically by combining the menu lines (=columns) and the menu line group (=lines) after entering the restaurant.

Clear calculation

The Restaurant Planning screen also provides information for calculation. The cost price calculated is multiplied by the requirement quantity to obtain the cost amount.

The sales price is derived either from the sales price of the article card or, if available, from the sales price assigned to this restaurant via the Accounts Receivable Price table. If this price includes VAT, the net amount is calculated from this. Multiplying this by the required quantity gives the sales price, less the cost price and the contribution margin.

The menu bar provides the functions Recipe structure and Cost portions. This allows you to check the calculated cost price quickly.

Area of food recipients

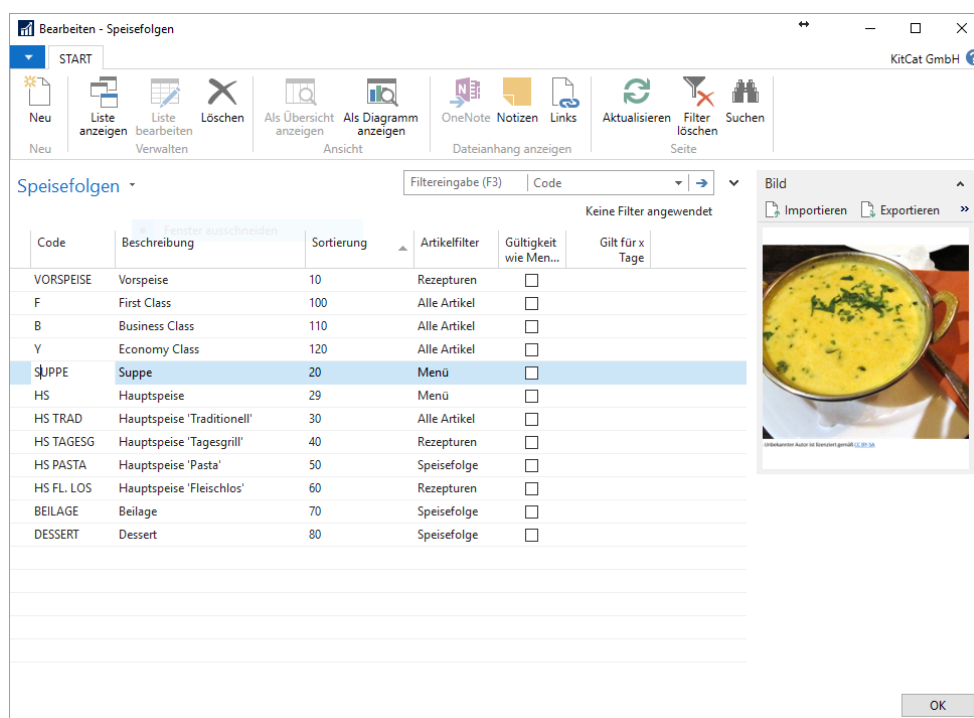
Food recipients are assigned corresponding menu lines with quantities and portion groups.

When requirements are created, the menus are unfolded on the first level and mapped with the standard quantities in requirements planning.

Article number': Link to an existing article. If necessary, this is used for billing and the associated pricing (line discounts, price groups).

Dietary rituals

Any food sequences can be defined.

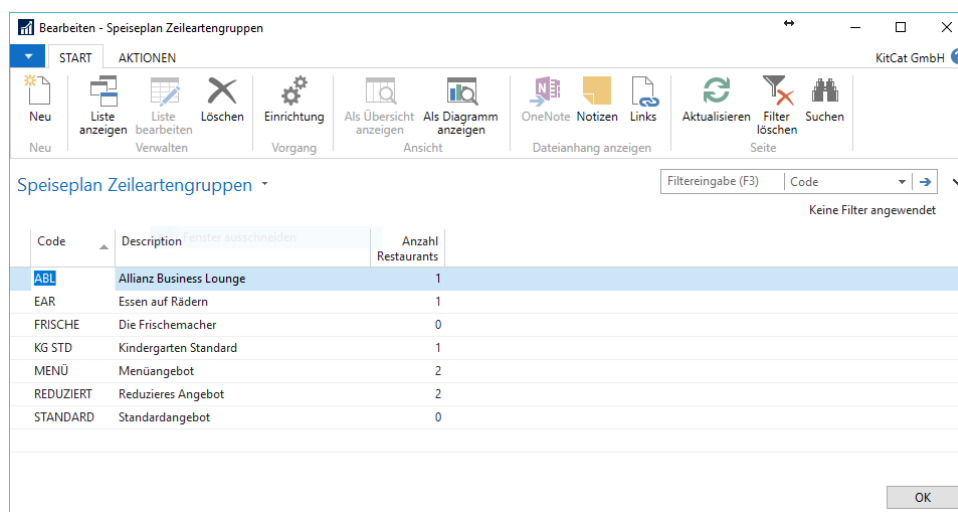


Sorting	Defines the sorting of the menu sequence in the menu plan.
Article filter	Defines the filter used to restrict the selection in the cells of the menu plan at the level of the menu line type. <ul style="list-style-type: none"> • All articles: all articles are shown in the lookup • Recipes: only recipes are shown in the lookup • Sequence of food: Only those articles are shown in the lookup that correspond to the order of food • Menu: Only menus are shown in the lookup
Valid like menu lines: Valid for x days	Together with the entries in the menu lines, define how far entries are carried forward in the menu plan. ATTENTION: Days on which the menu plan is not active (is defined in the KITCAT 365 facility or the individual restaurants) are counted, but no entry is made).

One photo can be stored per menu. This can be used, for example, in the printout of menus.

Menu line types areas You

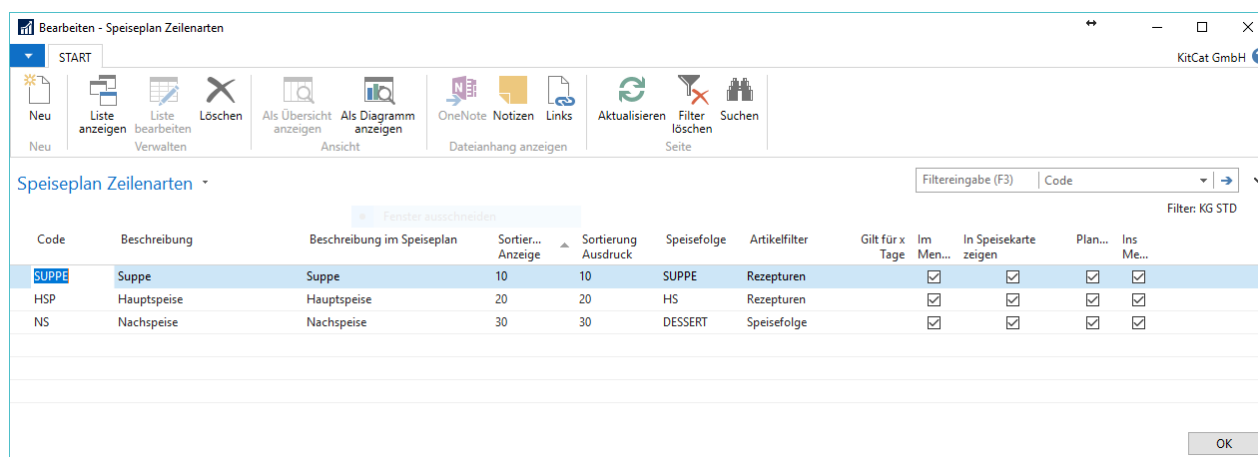
can create as many menu line types areas as you like.



The menu line type groups are then assigned to the menu line type areas via the menu option 'Setup'.

Menu line types You can create any number of menu line types.

These represent a refinement of the menu sequences. For example, the menu sequence 'Supplement' can contain the menu line types 'Supplement 1', 'Supplement 2' and 'Supplement 3'.

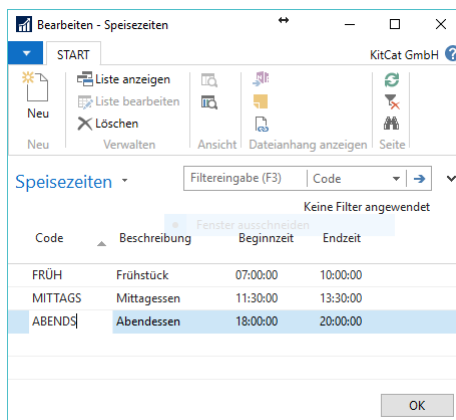


Description in the menu	The description to be used in the printed menu.
Sorting Display	Defines the order in which the lines are displayed on the screen and is transferred to the 'Print display' column.
Sort Order Printout	Defines the order in which the lines appear on the printout.
Feeding order	Assignment to the food sequence.
Article filter	Defines the filter used to restrict the selection in the cells of the menu plan at the level of the menu line type. <ul style="list-style-type: none"> All articles: all articles are shown in the lookup Recipes: only recipes are shown in the lookup Sequence of food: Only those articles are shown in the lookup that correspond to the order of food Menu: Only menus are shown in the lookup

Validity as menu lines Valid for x days	Together with the entries in the menu lines, define how far entries are carried forward in the menu plan. ATTENTION: Days on which the menu plan is not active (is defined in the KITCAT 365 facility or the individual restaurants) are counted, but no entry is made).
Show in menu plan	Specifies whether the line is to be created and displayed in the menu plan.
Show in menu	Specifies whether the line is included in the printout of the menu.
Planning	Specifies whether a planning line should be created in restaurant planning for this line.
Calculate into menu	Specifies whether the line is to be taken into account when calculating the current prices/menu (see column "Max. cost price" in the menu lines).

Dining times

At the moment only has an information character.

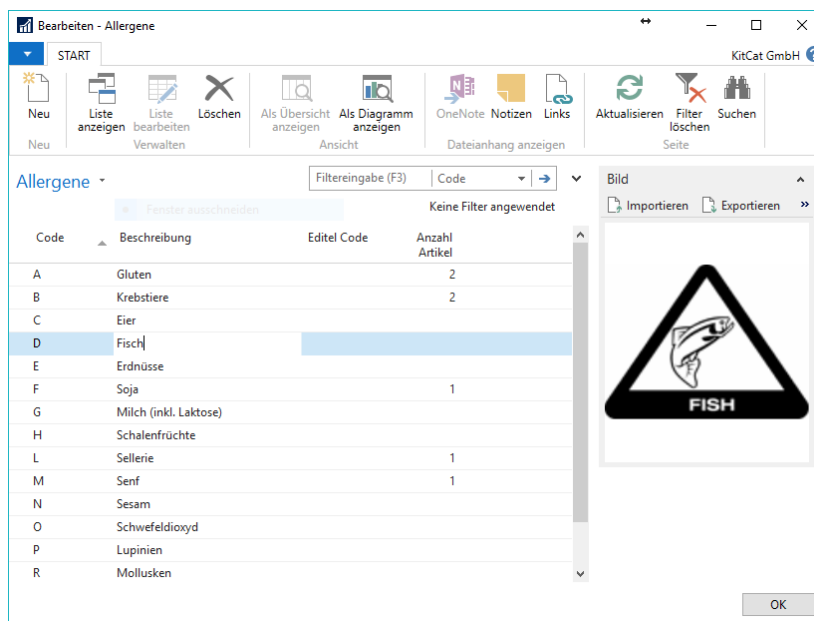


Allergens

Illustration of the individual allergens, which can be assigned in the following article. Is already delivered with values that correspond to the specifications of the allergen regulation.

Any number of allergens can be defined.

Additionally, images can be assigned to the allergens.



editel code	The code used for the Pricat via Editel for the allergen.
No. of articles	Shows how many items have been assigned to this allergen. With a drilldown you get to the list of the corresponding articles.

Allergens are only specified at the lowest level (= purchase item); Based on the allergens assigned to the purchase items, the

Nutritional values/BLS

The German Federal Food Code (BLS) is used.

Cf.: <http://www.bls.nvs2.de>

It contains around 15,000 foods or dishes and their nutritional values for about 125 nutritional values.

ATTENTION: The use of the BLS is subject to a fee and requires a license! This can be purchased at <http://www.bls.nvs2.de>.

You can also create and maintain your own BL codes.

BLS data, which is specified by the German Federal Food Code, cannot be changed.

BLS ingredients

This table contains all nutritional values/ingredients contained in the BLS grouped by nutritional value group.

BLS Nährwerte									
Neu									
Liste anzeigen									
Liste bearbeiten									
Löschen									
Alle anzeigen									
Keinen anzeigen									
Alle kalkulieren									
Keinen kalkulieren									
Als Übersicht anzeigen									
Als Diagramm anzeigen									
OneNote Notizen Links									
Aktualisieren Filter löschen Suchen									
Dateianhang anzeigen									
Seite									
BLS Nährwerte									
Filtereingabe (F3) Nährert Code									
Keine Filter angewendet									
Nährert Code	Nährwert	Gruppe	Einheitenco...	Bezugsmenge	Bezugseinh...	Anz...	Kalk...	Reihenfolge im Speiseplan	Beschreibung im Speiseplan
VAC	Vitamin A - Beta Carotin	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VAR	Vitamin A - Retino	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB1	Vitamin B1 - Thiamin	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB12	Vitamin B12 - Cobalamin	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB2	Vitamin B2 - Riboflavin	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB3	Vitamin B3 - Niacin, Nicotins	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB3A	Vitamin B3 - Niacinäquivalent	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB5	Vitamin B5 - Pantothersäure	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB6	Vitamin B6 - Pyridoxin	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB7	Vitamin B7 - Biotin (Vit. H)	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VB9G	Vitamin B7 - gesamte Folsäure	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VC	Vitamin C - Ascorbinsäure	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VD	Vitamin D	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VE	Vitamin E - Tocopheroläqu.	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VEAT	Vitamin E - Alpha-Tocopherol	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
VK	Vitamin K	VITAMINE	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
ZA	Alkohol (Ethanol)	ZUSAMMENSETZU...	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
ZB	Ballaststoffe	ZUSAMMENSETZU...	MG	100 GR		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
ZE	Eiweiß	ZUSAMMENSETZU...	MG	100 GR		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4 E	
ZF	Fett	ZUSAMMENSETZU...	MG	100 GR		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2 F	
ZK	Kohlenhydrate	ZUSAMMENSETZU...	MG	100 GR		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3 K	
ZM	Mineralstoffe (Rohasche)	ZUSAMMENSETZU...	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
ZO	organische Säuren	ZUSAMMENSETZU...	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		
ZW	Wasser	ZUSAMMENSETZU...	MG	100 GR		<input type="checkbox"/>	<input type="checkbox"/>		

Advertisements	Defines the BLS ingredients that are to be displayed
Calculate	Defines those BLS ingredients which are to be determined additive in the course of recipes or menus on the basis of the articles/recipes contained in the recipe.
Order in the menu	Specifies the order of the nutritional values in the case of an expression.
Description in the menu	The abbreviation/description with which the nutritional value is to be expressed can be defined.

Via the menu bar you can easily either

- all as displayed
- none as indicated
- all to be calculated as
- none as to be calculated

must be marked.

BLS Overview

Shows the food contained in the BLS.

SBLs	Lebensmittel	Anz. Artikel	Eig.	GCAL	ZK	ZE	ZF
B100000	Vollkornbrote		<input type="checkbox"/>	198	38 747	7 295	1 201
B101000	Vollkornbrot	1	<input type="checkbox"/>	198	38 747	7 295	1 201
B102000	Vollkornbrot-Vollkornschrötbrot		<input type="checkbox"/>	187	38 085	5 975	872
B105100	Vollkornbrot mit Soja		<input type="checkbox"/>	207	36 343	9 253	2 453
B105200	Vollkornbrot mit Kleie		<input type="checkbox"/>	197	37 669	7 741	1 378
B105400	Vollkornbrot mit Rosinen		<input type="checkbox"/>	206	40 964	6 929	1 152
B105600	Vollkornbrot mit Gewürzen		<input type="checkbox"/>	201	39 426	7 298	1 268
B105700	Vollkornbrot mit Kümmel		<input type="checkbox"/>	203	38 701	7 694	1 629
B105800	Vollkornbrot mit Malz		<input type="checkbox"/>	201	39 747	7 159	1 193
B106000	Vollkornbrot mit Ölsamen		<input type="checkbox"/>	219	38 450	8 689	3 060
B106100	Vollkornbrot mit Weizenkeimen		<input type="checkbox"/>	209	38 010	9 238	1 928
B106200	Vollkornbrot mit Leinsamen		<input type="checkbox"/>	216	36 448	8 404	3 816
B106300	Vollkornbrot mit Sesam		<input type="checkbox"/>	225	36 632	8 302	4 845
B106400	Vollkornbrot mit Mohn		<input type="checkbox"/>	210	37 323	7 976	2 891
B106500	Vollkornbrot mit Sonnenblumen...		<input type="checkbox"/>	219	38 450	8 689	3 060
B106600	Vollkornbrot mit Mandeln		<input type="checkbox"/>	214	37 384	7 985	3 337
B107100	Vollkornbrot mit Milch		<input type="checkbox"/>	208	38 657	7 925	2 030
B107200	Vollkornbrot mit Sauermilch		<input type="checkbox"/>	195	37 804	7 252	1 279
B107300	Vollkornbrot mit Buttermilch		<input type="checkbox"/>	193	37 825	7 265	1 005
B107400	Vollkornbrot mit Joghurt		<input type="checkbox"/>	195	37 829	7 295	1 302
B107500	Vollkornbrot mit Kefir		<input type="checkbox"/>	195	37 784	7 246	1 279
B107800	Vollkornbrot mit Milcheiweiß		<input type="checkbox"/>	192	37 682	7 295	960
B111000	Vollkornbrot-Weizenvollkornbrot		<input type="checkbox"/>	203	40 691	7 554	860

The 4 most important data are always displayed.

No. of articles	Shows how many articles this BLS has been assigned to. With a drilldown you get to the list of the corresponding articles.
Own BLS	If you create a BLS yourself, it will be marked with a check mark in this column.
GCAL CC ZE ZF	Display of the values for <ul style="list-style-type: none"> • Total calories • Carbohydrates • Protein • Greases

Via the menu bar the BLS data can be displayed or printed as a list or diagram.

BLS values/food

The menu bar/Edit or /View shows the values of the nutritional values to be displayed.

Bearbeiten - BLS Data - B105200

START NAVIGATE KitCat GmbH

B105200

Allgemein

SBL: B105200 Gewichtsbezug: Handelsüblich ohne Küchenabfall

Lebensmittel: Vollkornbrot mit Kleie

Eigener BLS: ☐

Anz. Artikel:

Zubereitungsform: handelsüblich, nicht zubereitet

GCAL: 197

ZK: 37 669

ZE: 7 741

ZF: 1 378

Optionen

Kalk. Menge (gr): 150

BLS Details

Inhaltsstoff Code	Inhaltsstoff	Menge (100 gr)	Kalk. Menge	Einheit	Gruppe	Originalwert	geändert von Benu...	geändert am
GCALZB	Energie (Kilokalorien)	216	324	KCAL	ZUSAMMENSETZU...	0,00		
KMD	Zucker (gesamt)	2 509	3 763,5	MG	KOHLLENHYDRATE	0,00		
ZB	Ballaststoffe	10 009	15 013,5	MG	ZUSAMMENSETZU...	0,00		
ZE	Eiweiß	7 741	11 611,5	MG	ZUSAMMENSETZU...	0,00		
ZF	Fett	1 500	2 714	MG	ZUSAMMENSETZU...	1 378,00	SGU-R726/...	11.06.2019 13:13
ZK	Kohlenhydrate	37 669	56 503,5	MG	ZUSAMMENSETZU...	0,00		

OK

Via the field 'Kalk. Quantity (gr)' you can enter the quantity for which the values in the column 'Lime. Quantity' should be calculated.

If values are changed, the original value is retained in the 'Original value' column. The user ID of the user and the date and time of the change are also saved.

BLS Import

Enables the import from the provided Excel sheet.

Calculation logic

Depending on the level on which the BLS is stored, the calculation is done by adding the BLS values.

Requirement

The prerequisite for determining the BLS is the specification of the article units required for this. At least one of the following units must be defined as an article unit for purchasing articles:

- gram
- Kilogram
- Litres

BLS at the level of a basic recipe/recipe

It is assumed that the BLS stored at this level specifies the values for the recipe including the underlying structure (other recipes, raw materials).

Therefore, in this case, the recipes/raw materials subordinate to this level are not relevant for the calculation.

In the recipes, the BLS is displayed in the 'Article BLS' field of the raw material and cannot be changed. At the same time it is also transferred to the 'Recipe BLS' field and can be changed here if necessary. This may be necessary in those cases where, for example, the BLS for the raw material is stored for the raw state, but also BLSs are available for the individual preparation types.

The quantity of the individual article row is taken as the value specified in the field 'BLS reference quantity'. The default 'BLS base quantity' is the 'net quantity per' and can be adjusted.

Furthermore, the field 'BLS Reference %' can be used to specify the percentage of the net quantity to be used for the BLS values. In this way, values that are too high, e.g. for oils and fats for preparation, can be avoided.

To determine the BLS values per 100gr, it is necessary to fill in the field 'plate weight in gr'. This is the basis for the conversion of the BLS values per 100gr.

BLS at raw material level

The BLS values for the recipe are obtained by adding the recipe lines. In the case of a multi-level recipe, the procedure is again dependent on the BLS storage.

Via Basic Recipes/Recipes/Menus the nutritional values for the item can be displayed using the menu option 'BLS Values'. Those nutritional values are shown in the sorting, which is used for the display in menu plans, which are marked in the table 'Nutritional values' as 'Calculate'.

Ansicht - BLS Daten

START

Stammdaten KitCat365

Aktualisieren Suchen

Seite

Optionen

Artikelnr.: RIND02 Artikelbeschreibung: Surf and Turf mit gebratenem Gemüse und

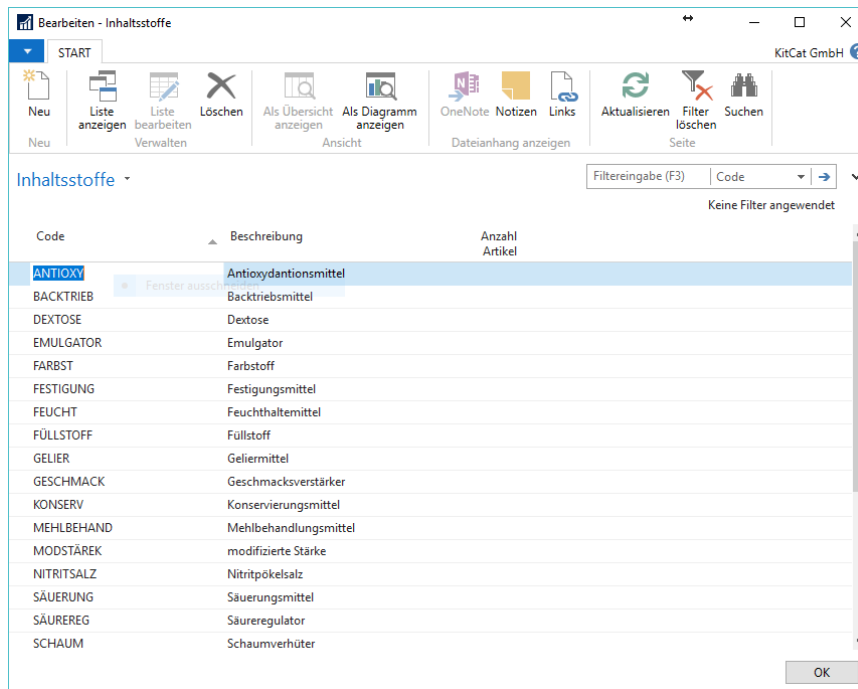
Nährwert Code	Nährwert	Einheitenco...	Rezept Nährwertmenge (l)	Nährwertmenge (100gr)	Komponentenbeschreibung	Menge (100 gr)	Rezeptmenge (1/100gr)
GCALZB	Energie (Kilokalorien)	KCAL	849,60	150,05			5,6618
GCALZB	Energie (Kilokalorien)	KCAL	365,00	64,47	Hüferscherzel (Steak) geschnitten	146	2,5000
GCALZB	Energie (Kilokalorien)	KCAL	0,06	0,01	Rosmarin	62	0,0010
GCALZB	Energie (Kilokalorien)	KCAL	114,00	20,14	Kartoffel mit Schale f. Salat	76	1,5000
GCALZB	Energie (Kilokalorien)	KCAL	3,80	0,67	Paprika grün	19	0,2000
GCALZB	Energie (Kilokalorien)	KCAL	4,80	0,85	Paprika gelb	24	0,2000
GCALZB	Energie (Kilokalorien)	KCAL	3,80	0,67	Paprika rot	19	0,2000
GCALZB	Energie (Kilokalorien)	KCAL	3,30	0,58	Salat gemischt	33	0,1000
GCALZB	Energie (Kilokalorien)	KCAL	26,52	4,68	Olivöl	884	0,0300
GCALZB	Energie (Kilokalorien)	KCAL	275,51	48,66	Rapsöl	884	0,3117
GCALZB	Energie (Kilokalorien)	KCAL	0,85	0,15	Kristallzucker	405	0,0021
GCALZB	Energie (Kilokalorien)	KCAL	3,96	0,70	Wiberg Pfeffer weiß gemahlen 0,6...	330	0,0120
GCALZB	Energie (Kilokalorien)	KCAL	2,00	0,35	Tafelessig	19	0,1050
GCALZB	Energie (Kilokalorien)	KCAL	46,00	8,12	Garnelen mit Schale tk	92	0,5000
ZE	Eiweiß	GR	68,16	12,02			5,6618
ZF	Fett	GR	51,32	9,06			5,6618
ZK	Kohlenhydrate	GR	26,81	4,75			5,6618

OK

By expanding the summary elements, the details at item level become visible.

Ingredients

Illustration of the individual ingredients, which can be assigned in the further article. Already delivered with values and descriptions.



No. of articles	Shows how many items have been assigned ingredients to this item. With a drilldown you get to the list of the corresponding articles.
-----------------	---

E-numbers

Illustration of the individual E-numbers, which can be assigned in further articles. Already delivered with values and descriptions.

Code	Beschreibung	Bemerkung	Beeinträchtigung	Anzahl Artikel
E100	Kurkumin (orange-gelb)	Kurkumin (orange-gelb); natürlicher Farbstoff der Gelbwur...		
E101	Lactoflavin (grünlich-gelb)	Lactoflavin (grünlich-gelb); Farbstoff; synthetisch hergestel...		
E101 A	Riboflavin-5-Phosphat (grünlich-gelb/g...	Riboflavin-5-Phosphat (grünlich-gelb/gelb); Farbstoff; synt...		
E101I	Riboflavin (gelb/orange-gelb)	Riboflavin (gelb/orange-gelb); Farbstoff.		
E102	Tartrazin (gelb)	Tartrazin (gelb); Azofarbstoff; stark allergen; häufig in Bon...		
E104	Chinolingelb (gelb)	Chinolingelb (gelb); synthetischer Farbstoff; löst im Tierve...		
E110	Gelborange S (rot)	Gelborange S (rot); Azofarbstoff; vgl. E102.		
E1100	Amylase	Amylase; Enzym.		
E1101	Protease	Protease; Enzym.		
E1102	Glucoseoxidase	Glucoseoxidase; Enzym.		
E1103	Invertase	Invertase; Enzym.		
E1105	Lysozym	Lysozym; Enzym; wird vorwiegend aus Hühnereiern gewo...		
E120	Cochinille (rot)	Cochinille (rot); natürlicher Farbstoff, der auch als echtes ...		
E1201	Polyvinylpyrrolidon (PVP)	Polyvinylpyrrolidon (PVP); Trägerstoff für Aromen in Nahr...		
E1202	Polyvinylpolypyrrolidon (PVPP)	Polyvinylpolypyrrolidon (PVPP); technischer Hilfsstoff bei ...		
E122	Azorubin (rot)	Azorubin (rot); Azofarbstoff. Im Tierversuch zeigten sich vi...		
E123	Amaranth (rot)	Amaranth (rot); synthetischer Farbstoff; löst häufig Allergi...		
E124A	Cochinillerot A (rot)	Cochinillerot A (rot); Azofarbstoff; vgl. E102.		
E127	Erythrosin (rot)	Erythrosin (rot); synthetischer Farbstoff. Nur für Cocktail- ...		
E128	Rot 2 G	Rot 2 G; Farbstoff; abschließende Bewertung von Gesundh...		

No. of articles

Shows how many items have been assigned to this E-number. With a drilldown you get to the list of the corresponding articles.

Master data

Article units

In addition to the standard fields, there are two new fields that are primarily used in the course of ordering:

Is delivery unit: Indicates that the item is ordered with this unit as soon as the field

Order with delivery unit ticked

In the course of purchase order planning, the quantity is converted to the delivery unit and the unit of origin is included as a comment.

Application example:

100 cutlets á 150gr: ordered and delivered are 15.000gr, but also 100 pieces. If 100 pieces are delivered, but this is, for example, 15,500gr, the unit does not have to be changed over when posting the stock receipt, which is done by the vendor in kg, (and consequently also the invoice).

However, the supplier is still informed that he has to deliver 100 pieces.

Conversion of the net filling weight

If the fields 'Unit' and 'Unit Net filling weight' (option: kilograms, grams, liters) and 'Net filling weight' are used for the base unit, new article units are inserted if they do not already exist and the field 'Quantity per unit' is automatically calculated for them.

Example:

Code	unit quantity	Einh. Net filling weight	Net filling weight	
Can	1	gram	750	Base unit
gr	0,00133			autom. formed/modified
kg	1.33333			autom. formed/modified

If the units are changed. Net filling weight from kilograms or grams to liters, existing article units that correspond to kilograms or grams are deleted.

If the units are changed. Net filling weight from liters to kilograms or grams, an existing article unit that corresponds to liters is deleted.

However, article units can only be deleted if no recipe lines with these units exist.

Attributes

Attributes can be purchased as article characteristics and represent a standard functionality in Business Central/NAV. They give you the option of defining any number of characteristics yourself and assigning them to articles.

For details please refer to the standard help.

However, the standard does not provide for the generation of attributes at the level of basic recipes/recipes/menus from the attributes of the purchasing articles.

The attribute table in KitCat 365 has been extended by the column 'Show in recipe'. If an attribute is to be passed up and displayed over the individual BOM levels, this field should be ticked.

The new FactBox 'Recipe Attributes' now displays the attributes of the recipe structure in real time.

If you want to add your own attributes to the recipe that cannot be displayed via the structure, this is done as with articles via the menu item 'Attributes'.

After updating the page, these attributes are also displayed in the FactBox at recipe level.

Attributes Filtering

Since the attributes for basic recipes/recipes/menus are determined in real time, the complete scope of basic recipes, recipes and menus must be read through and rebuilt each time in the course of filtering by attributes. This takes a few seconds before the result of the filtering is displayed.

Article

Basic information

The article master, defined by the field 'Article Status', is divided into 4 categories:

- Purchasing articles
- Basic Recipes
- Food/Recipes
- Menus/Menus

Each of these categories has its own pages for lists and maps and can be customized in different ways.

The standard article list shows all articles, i.e. purchase articles, basic recipes, dishes/recipes and menus/menus. However, the display of the fields and menu options is limited here.

It is therefore essential to use the correct entry lists.

The assignment to the above article categories is carried out during entry. I.e. entry as basic recipe -> article is basic recipe, ...

If an article is created under an 'incorrect' entry screen, this can be corrected afterwards as follows:

1. Select and edit articles via the standard article list
2. On the article card in the bottom section 'Warehouse', the two fields 'Article status' and 'Basic recipe' must be set accordingly

New fields

Description in the menu	Does it indicate the name in the menuLength : 250 characters The parameter 'Separator for menu description' allows a separation into normal and bold fonts for the printout of the menu. If this field is changed, all relevant entries in the menu are also changed.
Article group	Grouping of articles according to characteristics. Used in sequence for assignment to order proposals, order lines, and so on.
HACCP risk group	Behind it is a table with which an allocation to different risk groups can be defined. Thus, it can be specified whether, for example, temperature controls or similar must be carried out.
Production unit code	Unit to be used in production
Kitchen order unit code	Is filled with the standard purchasing unit field when you enter it and can be changed. Use case: Purchasing unit is, for example, 'box with 6 cans'. This unit is proposed when a purchase order is placed with a vendor. If the kitchens can also purchase individual cans from the warehouse, the kitchen order unit can be changed to 'can'. If quantities are changed manually in the production plan, a check is made so that the quantity can only be entered in whole kitchen order units. Order proposals and version proposals from production requirements are rounded up to whole kitchen order units.
Std. setup loss %	Only relevant for purchasing articles. Specifies the default value for setup loss in recipe lines as a percentage. If the article is added to a recipe, this value is copied as setup loss and can be changed.
Hours Cleaning loss %	Only relevant for purchasing articles. Specifies the default value for the cleaning loss in recipe lines as a percentage. If the article is added to a recipe, this value is taken over as cleaning loss and can be changed.

Hour Processing loss %	Only relevant for purchasing articles. Specifies the default value for the processing loss in recipe lines as a percentage. If the article is added to a recipe, this value is adopted as processing loss and can be changed.
BLS	Link to the appropriate foodstuff shown in the BLS.
Order suggestion according to kitchen	Only relevant for purchasing articles. For example, if there is a central warehouse that supplies several kitchens, this parameter can be used to control whether the total quantity of these items should be ordered for all kitchens as a whole or per kitchen. Application example: <ul style="list-style-type: none"> • Kitchen 1 needs 5 kg minced meat • Kitchen 2 needs 3 kg minced meat In order not to have to weigh and divide the total quantity of 8 kg again in the warehouse, 2 lines of 5 kg and 3 kg are formed in the course of the order.
Std. order item	Only relevant for purchasing articles. Gains importance in connection with production requirements. Std. order items are always highlighted in production demand and displayed at the top of the list, even if they are not needed for production in a given period of time. Meaning: Here the processors of production requirements can enter their 'orders' for these articles without having to switch to another area. In the resulting order proposals, it can be indicated whether these articles should also be included. This means that articles can be ordered according to other ordering systems (minimum stock, ...) and warehouse employees can be responsible for procurement.
Delivery is outgoing	Only relevant for purchasing articles. If you want to post the consumption (= entry, stock withdrawal) at the same time as the goods receipt, you must check the box. This means that no further version needs to be posted and the stock level of the article is always zero. Application case: fresh goods; it is assumed that the goods are processed on the same day. Using the processing steps 'Create versions' from the production requirements and the purchase order plan Purchasing, articles defined in this way are transferred to the version but not posted. These articles appear in the version, but are not posted 'twice' as issues.

Purchasing articles

Those articles that are only purchased. They are not prepared or produced in any way.

Basic Recipes

Are usually used to create intermediate products or recipes that are subsequently used in other recipes (basic recipes or dishes), e.g. pre-cut articles, basic funds, basic soups, ...

Basic recipes can consist of purchase items, basic recipes, resources and text lines.

ATTENTION: Basic recipes are usually not available in menu plans.

Allergens, nutritional values and ingredients are additively extrapolated and displayed in real time on the basis of the information provided by all the articles contained.

Food/Recipes

Header data

Via the field 'menu sequence' you can define an assignment to the table menu sequences and then use it as a filter for the selection in the menu plan.

Allergens, nutritional values and ingredients are additively extrapolated and displayed in real time on the basis of the information provided by all the articles contained.

In the lines, the field 'Not allergenic after preparation' can be used to indicate that due to the type of preparation, any allergens for this article are destroyed and thus become ineffective.

'BLS': Link to the appropriate foodstuff shown in the BLS. If this field is empty, the selected nutritional values are determined additively on the basis of the articles/recipes contained therein.

lines

Food/recipes can consist of purchase items, basic recipes, food/recipes, resources and text lines (also text modules).

Line type Text (empty)

Both free texts and text modules can be used, for example to specify preparation steps.

Line type 'Article

Here you can use purchase items, basic recipes, recipes or menus.

Starting from the required net quantity, the gross quantity (= required production quantity) is determined taking into account the losses (setup, plaster, frying loss).

When creating a line, the fields 'BLS Article' and 'BLS Recipe' are filled from the corresponding article record. The 'BLS Recipe' field can be overwritten to take the preparation type into account.

Resource consumption type	No significance
Net quantity	Here you enter the quantity that is desired after preparation depending on the recipe quantity.
Loss of set-up % Cleaning loss % Frying loss %	Indicates in percent which losses can be expected in the course of preparation. If the fields Std. cleaning loss, Std. setup loss and Std. processing loss are filled in on the article, these values are adopted and can be changed.
Component quantity	Is calculated from the net quantity and the losses.
HACCP risk group	Shows the HACCP risk group defined on the article.
Portion article available	Indicates that this item is linked to other items in the background depending on the portion size. In this case, if a person requests portion sizes that differ from the normal portion, the corresponding portion article is drawn, replaced and used for further use. For example, the article 'Bratwurst 100gr' is stored behind 'Bratwurst 150gr' for the portion size 'Small'.
Not allergenic after preparation	If a check mark is set here, allergens assigned to this article are not considered in the allergen calculation of the recipe.
BLS reference quantity	Is filled with the net quantity when the net quantity is entered. A change is then useful if, for example, only a part of the oil is to be included in the calculation of the BLS data. Thus in this example it is avoided that the oil for frying is completely included in the nutritional value calculation.
Article BLS	Displays the BLS that is assigned to the item. If the 'Recipe BLS' is empty, this is transferred to the article. The value can be overwritten here.
Recipe BLS	This is where the one that fits better to the recipe is recorded. Thus, for example, for vegetables, the BLS can be entered for the state 'raw' on the article and 'steamed' on the recipe for the preparation type.
Article BLS	Displays the BLS that is assigned to the item. If the 'Recipe BLS' is empty, this is transferred to the article. The value can be overwritten here.
Producer in own kitchen	If a sub-recipe is used, it can be specified if it is produced in another kitchen.
Preproduction date formula	It can be specified whether a sub-recipe must be produced x-days earlier or whether an article must be purchased earlier. FOR EXAMPLE...: Steak meat with 1T, i.e. it has to be procured the day before the planned production in order to be put in.

Line type 'Resource'

Recording of resources required for production.

If resources with quantities are entered in recipes, an evaluation of the required times can be created.

Resource consumption type	<ul style="list-style-type: none"> • Direct: depending on the quantity to be produced e.g. 2 min. per occupied bread • Fixed: a fixed quantity, independent of the quantity to be produced : Cleaning the boiler always takes 30 minutes.
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Bearbeiten - Rezeptkarte - RIND02 - Surf und Turf mit gebratenem Gemüse und

START AKTIONEN NAVIGATE BERICHT

Bestellvorschlag Artikel Buch-Blatt Artikel Umlag. Buch-Blatt Artikelablaufverfolgung Varianten Artikelbarcodes Sonderpreise festlegen Sonderpreise festlegen Sonderpreise und -rabatte Übersicht über Sonderpreise und -rabatte Allergene Inhaltsstoffe BLS Daten HACCP Zertifizierungsposten Genehmigungsworkflow erstellen Genehmigungsworkflow verwalten Lagerhaltungsdaten erstellen Inventurfähigkeit berechnen Vorlage anwenden... Vorlagen Als Vorlage speichern...

RIND02 - Surf und Turf mit gebratenem Gemüse und

Artikel

Beschreibung: Surf und Turf mit gebratenem Gemüse und
 Beschreibung 2: Garnelen
 Beschreibung im Speiseplan: Surf und Turf mit gebratenem Gemüse und Garnelen auf Weißbrot
 Gespert: ☐
 Art: Lagerbestand
 Basiseinheitscode: PORT
 KitCat
 Zertifizierungsstatus: In Entwicklung
 Küchen Bestelleinheitscode: PORT

Küche

HAACP Risikogruppe:
 Rezepturmenge: 30
 Tellergrösse (gr): 0,00
 Menüfolge: HS TRAD

Kalkulation

Kalk. Einstandspreis (aktuell): 9,01
 Kalk. Preis/DB - Berechnung: VK = EP + DB
 Kalk. DB %: 30
 Kalk. VK-Preis: 12,87143

Bild

Importieren Exportieren Löschen

Rezeptdetails

Nr.: RIND02
 In Speisen/Menüs enthalten: 1
 Anzahl Allergene: 3
 Anzahl Inhaltsstoffe: 0

Arbeitsanweisung

Bemerkung

Steak einen Tag vorher marinieren/einlegen
 Steak medium braten
 Garnelen enthäuten, scharf anbraten
 Spargel bissfest kochen

HACCP

Bemerkung

Rezeptzeilen

Funktionen Suchen Filter Filter löschen

Art	Nr.	Beschreibung	Ressourcen...	Nettomenge per	Rüstverlust %	Putzverlust %	Bratverlust %	Komponenten...	Einheitenco...	Po...	Nicht	BLS
Artikel	12054	Hüferschelz (Steak) geschnitten	Direkt	9,6000		15,00	15,00	13,2872	KG		<input type="checkbox"/>	
Artikel	70376	Garnelen mit Schale tk	Direkt	1,5000				1,5	KG		<input type="checkbox"/>	
Artikel	40010	Zucchini	Direkt	1,2000		25,00	20,00	2	KG		<input type="checkbox"/>	
Artikel	40035	Paprika gelb	Direkt	0,6000		15,00		0,70588	KG		<input type="checkbox"/>	
Artikel	40036	Paprika rot	Direkt	0,6000		15,00		0,70588	KG		<input type="checkbox"/>	
Artikel	40034	Spargel gelb, Kilo	Direkt	0,6000		15,00		0,70588	KG		<input type="checkbox"/>	

Lagerbestand 0
 Preis und Buchung 20,00 | Neue erstellen...
 Fakturierung
 Kassen Nein
 Konvektor
 Beschaffung Montage
 Planung Keine

OK

The menu option "Cost shares" displays the BOM structure with quantities and cost values. The field "Planned quantity" can be used to enter a quantity for costing.

Bearbeiten - Stücklisten-Kostenanteile

START AKTIONEN BERICHT

Alle aufklappen Zusammenklappen Verwalten

Warnungen anzeigen Vorgang

Stückliste - Kostenanteilsverteilung Bericht

Aktualisieren Suchen Seite

Option

Artikelfilter: RIND02

Einheit: PORT

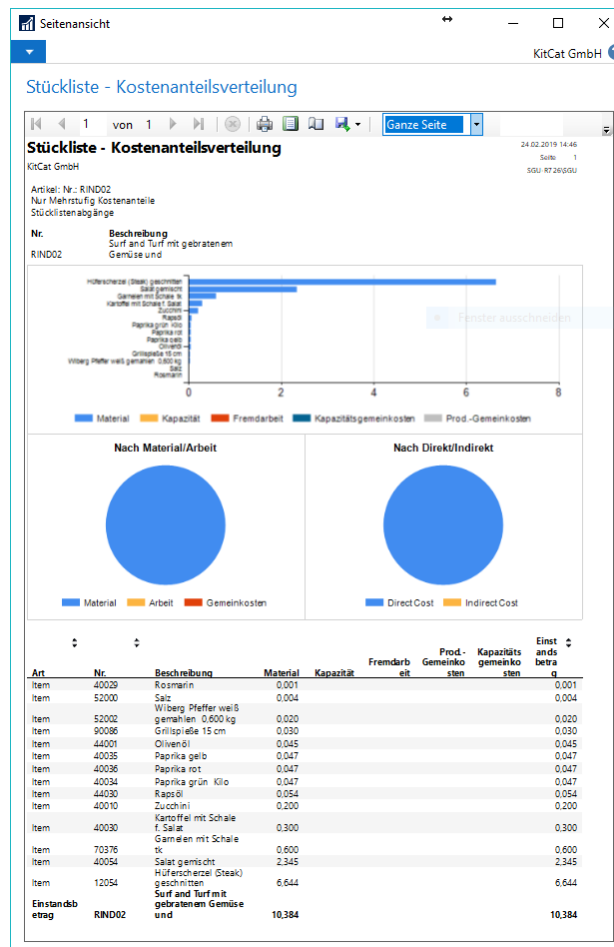
Rezepturmenge: 30

Planmenge: 0

Art	Nr.	Beschreibung	W...	Menge pro übergeord...	Menge pro übergeord...	Menge pro Stücklistenzeile	Einheiten...	Einheiten...	Beschaffun...	Mehrstufige Materialkosten	Einstandsbetrag
Artikelliste	RIND02	Surf und Turf mit gebratenem ...		1	1		PORT		Montage	10,38402	10,38402
Artikel	12054	Hüferschelz (Steak) geschnitten		0,44291	0,44291		KG		Einkauf	6,64365	6,64365
Artikel	70376	Garnelen mit Schale tk		0,05	0,05		KG		Einkauf	0,60	0,60
Artikel	40010	Zucchini		0,06667	0,06667		KG		Einkauf	0,20001	0,20001
Artikel	40035	Paprika gelb		0,02353	0,02353		KG		Einkauf	0,04706	0,04706
Artikel	40036	Paprika rot		0,02353	0,02353		KG		Einkauf	0,04706	0,04706
Artikel	40034	Paprika grün Kilo		0,02353	0,02353		KG		Einkauf	0,04706	0,04706
Artikel	44030	Rapsöl		0,003	0,003		L		Einkauf	0,0018	0,0018
Artikel	52000	Salz		0,002	0,002		KG		Einkauf	0,0004	0,0004
Artikel	52002	Wiberg Pfeffer weiß gemahlen 0...		0,002	0,002		KG		Einkauf	0,02	0,02
Artikel	40030	Kartoffel mit Schale f. Salat		0,16667	0,16667		KG		Einkauf	0,30001	0,30001
Artikel	40029	Rosmarin		0,001	0,001		PK		Einkauf	0,001	0,001
Artikel	90086	Grillspeie 15 cm		1	1		ST		Einkauf	0,03	0,03
Artikel	44001	Olivenöl		0,003	0,003		L		Einkauf	0,045	0,045
Artikelliste	RSALAT J...	Salat Mix		3	3		PORT		Montage	2,40097	2,40097
Artikel	40054	Salat gemischt		0,15633	0,469		KG		Einkauf	2,345	2,345
Artikelliste	RSALATM...	klare Marinade		1,16667	3,5		PORT		Montage	0,05597	0,05597
Artikel	44030	Rapsöl		0,025	0,0875		L		Einkauf	0,0525	0,0525
Artikel	52043	Tafelessig		0,01	0,035		L		Einkauf		
Artikel	52000	Salz		0,005	0,0175		KG		Einkauf	0,00347	0,00347
Artikel	52002	Wiberg Pfeffer weiß gemahlen 0...		0	0		KG		Einkauf		
Artikel	50006	Kristallzucker		0,002	0,007		KG		Einkauf		

OK

The cost distribution can also be displayed or printed out in the form of a report.



Menus/Menus

Tasks with article

Exchange of articles in recipes

Using the function 'Replace component article' you can replace all articles in recipes.

Example: Instead of normal milk, organic milk is now used throughout.

Exchange of units in recipes

You can use the function 'Replace component article units' to replace flat-rate article units in recipes.

The quantities in the recipe lines are converted to the new unit.

Example: Instead of 'package', 'kg' is to be used in recipes in future.

Import of article images

The report 'Import item images' allows you to import item images in a batch from a directory.

Requirements:

The paths to the two directories 'Path article images import' and 'Path article images after import' are specified in the KitCat 365 setup.

Names of the article pictures correspond to the syntax '*Article number.jpg*

In the course of the import, the images are copied from the 'Path Article Images Import' directory to the 'Path Article Images after Import' directory (or overwritten if already existing) and deleted in the 'Path Article Images Import' directory.

This ensures that only new images are imported or images that could not be imported remain in the 'Path Article Images Import' directory.

Kitchens

Any number of kitchens can be created.

Kitchens are assigned to restaurants in sequence, whereby any number of restaurants can be assigned to a kitchen.

Finalization for kitchen no.	This box must be ticked if finalisation activities are to be carried out in this kitchen.
Storage location code (production)	
Storage location code (warehouse)	
Do not create a production plan	If checked, no production plan is created for this kitchen and no production requirement is determined.

Staff can be assigned to the kitchen via the menu bar.

Restaurants

Restaurants can be assigned any number of menu lines.

Menu as in Restaurant': When creating the menu for the restaurant in this field (=Master-Restaurant) the identical menu for the current restaurant is created. This can be changed in sequence for the current restaurant. The basic condition is that the restaurants have the same menu line type group.

Only those menu lines

are copied that are assigned to this restaurant.

If the menu plan for the master restaurant is subsequently changed, only those items that were identical are copied. This means that individual changes to the menus are not overwritten by a change to the master menu plan.

Via the field 'Menu line type group' you can assign the restaurant those menu lines that are to be used.

If the field 'Menu as in restaurant' is also filled in, this field cannot be addressed.

If the value of this field is changed, it is also changed in all restaurants that receive the menu from this restaurant.

Description in the menu	This box must be ticked if finalisation activities are to be carried out in this kitchen.
Text module Menu plan	
Production kitchen	Is the kitchen that produces for this restaurant.
unschedule	If set, no restaurant plan is created for this restaurant. Use case: If this restaurant is used as a placeholder to specify the menu for requesters.
Menu like restaurant	If this restaurant has the same menu as another, it should be indicated here. In this case, the menu entry is copied in the background, but can still be modified afterwards.
Menu Line type group	Exercise the menu line type group, the lines of the menu are defined. See 'Menu planning'.
UK price Type of sale	Definition of which type of pricing should be used

	<ul style="list-style-type: none"> • Debtor: Restaurant • Accounts receivable price group • All debtors • Campaign
UK price Sales code	Define sales type depending on the sales price
Cost of goods sold Warning limit %	Here you can enter the percentage rate that will be displayed in red in the 'Cost of sales %' field during restaurant planning.
Calculation procedure	Specify the calculation scheme to be used for this restaurant.
Basic calendar code	Specifies which calendar should be used for this restaurant. When a restaurant is created, the value from the KitCat establishment table is taken/proposed.

In the 'Menu Plan' information tab, you can define whether you want to serve food in this restaurant on days to be defined here, in contrast to the KitCat 365 facility.

Restaurants can also have individual offer days, i.e. offer days that differ from the days stated in the KitCat 365 facility. For example, the canteen in the production area may also be open on weekends.

This is of course taken into account both in the menu planning and in the subsequent processes (planning, production, ...).

You can assign an individual basic calendar to a restaurant. This can, for example, contain site-specific public holidays (company holidays, etc.) that differ from other calendars.

More about calendars in Microsoft Dynamics Business Central can be found in the help function.

Structure of the company

Units of responsibility

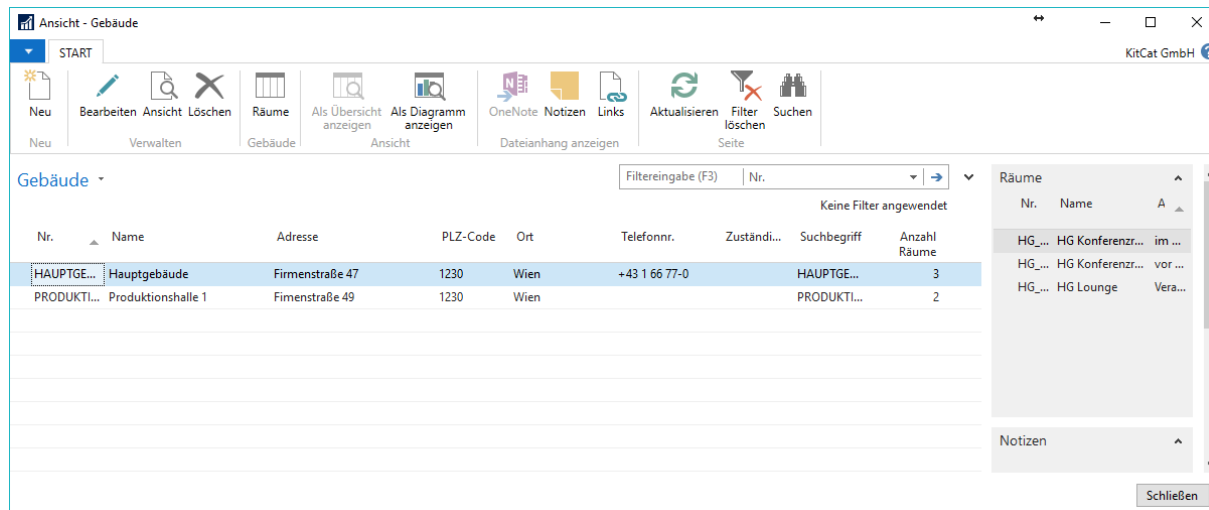
Units of responsibility represent the top organizational unit, but do not have to be used for simple organizational structures.

Buildings and rooms can also be used without using units of responsibility.

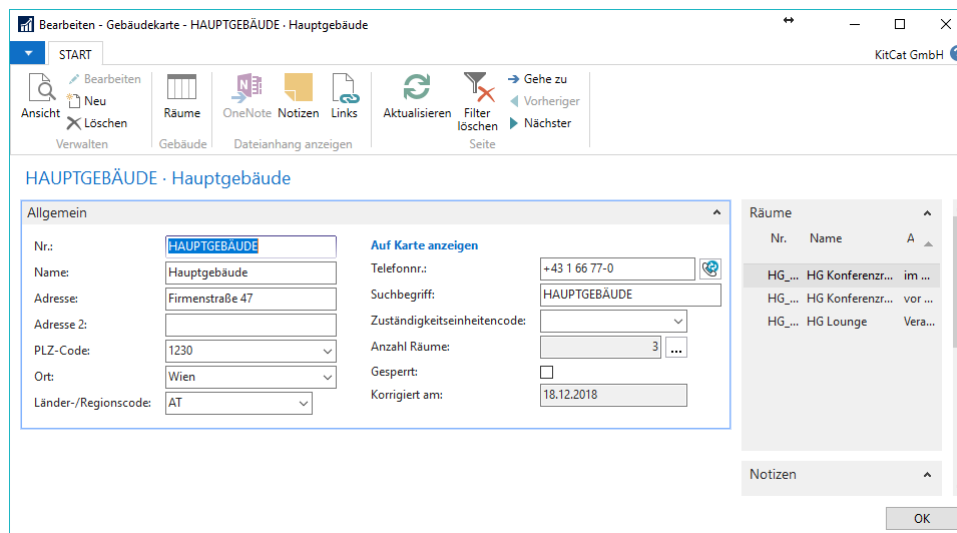
Example: A client (=right body) maintains several senior residences. Each of these residences can be defined as a unit of responsibility. Employees in these units of responsibility can now easily be given rights only for their unit of responsibility.

Building

Buildings constitute a spatial unit which can be referred to in UK documents. Rooms can be assigned to buildings.



The field 'Responsibility code' can be used to display a hierarchy, which can also be used in sequence as an access filter for the users.



Rooms

Rooms represent a spatial unit below the level of the buildings. In addition to the address data, rooms can be further classified in order to optimize the planning of the service.

Classification is also used to guide the user in the case of orders and, if necessary, to restrict the selection of articles to avoid errors.

Ansicht - Räume

START

Neu Bearbeiten Ansicht Löschen Als Übersicht anzeigen Als Diagramm anzeigen OneNote Notizen Links Aktualisieren Filter löschen Suchen

Räume

Filtereingeabe (F3) Nr. Keine Filter angewendet

Nr.	Name	Adresse	PLZ-Code	Ort	Telefonnr.	Art	Gebäude Nr.	Suchbegriff	Ressourc...
HG_KONF_1	HG Konferenzraum 2. Stock	Firmenstraße 47	1230	Wien		vor dem R...	HAUPTGE...	HG KONFE...	
HG_KONF_2	HG Konferenzraum Direktio...	Firmenstraße 47	1230	Wien		im Raum	HAUPTGE...	HG KONFE...	
HG_LOUN...	HG Lounge	Firmenstraße 47	1230	Wien		Veranstaltu...	HAUPTGE...	HG LOUNGE	
PH1_BESP_1	PH1 Besprechungszimmer 1...	Firmenstraße 49	1230	Wien		im Raum	PRODUKTI...	PH1 BESPR...	
PH1_KONF	PH1 Konferenzraum EG	Firmenstraße 49	1230	Wien		im Raum	PRODUKTI...	PH1 KONF...	

Notizen

In dieser Ansicht kann nichts angezeigt werden.

Schließen

Rooms can be linked to resources. These resources then carry any price and availability information that can be used for allocation.

Example: Meeting rooms etc.

Bearbeiten - Raumkarte - HG_KONF_2 - HG Konferenzraum Direktion 12. Stock

START

Ansicht Bearbeiten Neu Löschen Verwalten OneNote Notizen Links Aktualisieren Filter löschen Seite Gehe zu Vorheriger Nächster

HG_KONF_2 · HG Konferenzraum Direktion 12. Stock

Allgemein

Nr.: HG_KONF_2 Suchbegriff: HG KONFERENZRAUM DIR...

Gebäude Nr.: HAUPTGEBÄUDE Ressourcennr.:

Art: im Raum Ressource Name:

Name: HG Konferenzraum Direk... Gesperrt: ☐ Korrigiert am: 04.02.2019

Adresse und Kontakt

Adresse

Adresse: Firmenstraße 47

Adresse 2:

PLZ-Code: 1230

Ort: Wien

Länder-/Regionscode: AT

Auf Karte anzeigen

Kontakt

Telefonnr.:

Bild

Importieren

Notizen

Klicken Sie hier, um eine neue N...

In dieser Ansicht kann nichts

OK

The menu plan

With the menu plan you have the possibility to easily and clearly plan the menu or to view it for the past.

The table 'Users' can be used to assign a standard unit of responsibility and a standard restaurant to the individual users. If the menu plan is subsequently called up, these default settings are adopted and the menu plan defined for it is displayed.

A change in the unit of responsibility and subsequently in the restaurant results in a new structure of the menu plan based on the parameters 'menu lines' and 'menu line types' stored with the restaurant.

Based on the menu lines and the menu plan line types or the parameters set therein, the individual menu plans are constructed and displayed.

The basic calendar code stored with the restaurant also plays a role here. Depending on the base calendar assigned to the restaurant, days off are displayed in red.

The current day is displayed in different colours, as is the first line of each day.

Via a lookup, the article overview is displayed, depending on the article filter specified in the food sequences. After selecting the desired dish or article, it is taken over. Next to the menu name (field 'Description in the menu' on the article list) the cost price is shown in brackets.

If a dish is entered in a cell of the menu plan, you can switch directly to the map via 'drop-down'.

With the entry of an article in the menu plan, the requirement lines in the planning of the restaurants are created depending on the connection restaurant/menu lines and the recipe is also exploded.

If the recipe is changed after a meal has been entered, the recipe is exploded again based on the current status in the course of certification. If requirement quantities have already been entered, these are used for the explosion.

Two types of display and recording are available:

- **Menu / Day**
The restaurant must be selected in advance.
In this case, the display is made in a grid. In the lines the menu sequences available per day for the selected restaurant, in the columns the menu lines available for this restaurant.

Datum	Wochentag	Speisepfad	Zielerwartung	Hausmannskost	Kalorienreduziert	Leicht G'schmackig
23.01.2015	Freitag	DESSERT 1	Apfelpompott (0/0)		Kokosmousse (0/0)	Kaffeeschnitte (0/0)
26.01.2015	Montag	SUPPE	Petersilschamsuppe mit Croutons (0/0,35)		Petersilschamsuppe mit Croutons (0/0,03)	Rindsuppe mit Buttermoos (0/0,04)
26.01.2015	Montag	TAGESUP	Bärlauchcremesuppe mit Croutons (0,01/0,35)		Buttermilchsuppe mit Schwarzbrotcroutons (0,02/0,03)	
26.01.2015	Montag	PASTA	Rote Conchiglie N°190 mit Zucchini und einer Rahmsauce (0,26/0,35)		Bermi Goreng (0,02/0,03)	Penne Isce N°115 a la Creme (0,02/0,04)
26.01.2015	Montag	TAGESGRIL	Schwerfischmedaillon "Tandoori" mit Sao (0,08/0,35)		Lachsfilet Grenoble mit Gurken Gemüse uns (0,01/0,03)	Tasmanisches Berggaffelsteak (0/0,04)
26.01.2015	Montag	FLEISCHLOS	Gegrillte Tomate mit Schafskäse (0,01/0,35)		Hausgemachte Olivenravioli mit Karottene (0/0,03)	Griechischer Spinatstrudel (0,02/0,04)
26.01.2015	Montag	DESSERT 1	Melonenkompott (0/0,35)		Kokosmousse (0/0,03)	Bio-Topfen - Ribisel - Auflauf (0/0,04)
27.01.2015	Dienstag	SUPPE	Alt Wiener Erdäpfelsuppe (0,01/0,12)		Petersilschamsuppe mit Croutons (0/0,03)	Rindsuppe mit Milzschneite (0/0)
27.01.2015	Dienstag	TAGESUP	Gulaschsuppe (0,01/0,12)		Kürbisschamsuppe mit Kräutern (0,01/0,03)	
27.01.2015	Dienstag	PASTA	Rote Amori N°200 mit Eierschwammerl und Kräuterbutter (0,01/0,12)		Bermi Goreng (0,02/0,03)	Hausgemachte Gorgonzolarravioli mit Thym (0/0)
27.01.2015	Dienstag	TAGESGRIL	Schwerfischmedaillon "Tandoori" mit Sao (0,08/0,12)		Lachsfilet Grenoble mit Gurken Gemüse uns (0,01/0,03)	Tasmanisches Berggaffelsteak (0/0)
27.01.2015	Dienstag	FLEISCHLOS	Griechisches Knoblauchpüree - Skordalia (0,02/0,12)		Hausgemachte Olivenravioli mit Karottene (0/0,03)	Fenchel-Paprika Gemüse (0/0)
27.01.2015	Dienstag	DESSERT 1	Weinschamsuppe (0/0,12)		Kokosmousse (0/0,03)	Eisbecher (0/0)
28.01.2015	Mittwoch	SUPPE	Rucolacremesuppe (0/0,23)		Petersilschamsuppe mit Croutons (0/0,03)	Topinambursuppe mit Schwarzbrotcroutons (0/0,42)
28.01.2015	Mittwoch	TAGESUP	Eierschwammerlsuppe (0/0,23)		Geflügelcremesuppe mit Croutons (0/0,03)	
28.01.2015	Mittwoch	PASTA	Lasagne mit Spinat und Käse (0,14/0,23)		Bermi Goreng (0,02/0,03)	Vollkornspaghetti mit Sojasugo und (0,12/0,42)
28.01.2015	Mittwoch	TAGESGRIL	Schwerfischmedaillon "Tandoori" mit Sao (0,08/0,23)		Lachsfilet Grenoble mit Gurken Gemüse uns (0,01/0,03)	Tasmanisches Berggaffelsteak (0/0,42)
28.01.2015	Mittwoch	FLEISCHLOS	Überbackene Erdäpfeln mit Spinat und T (0/0,23)		Hausgemachte Olivenravioli mit Karottene (0/0,03)	Spargelauf (0,3/0,42)
28.01.2015	Mittwoch	DESSERT 1	Faschingskräpfen (0/0,23)		Kokosmousse (0/0,03)	Fruchtcocktail (0/0,42)
29.01.2015	Donnerstag	SUPPE	Kalbscremesuppe mit Croutons (0/0,14)		Petersilschamsuppe mit Croutons (0/0,02)	Klare Hühnersuppe mit Gemüse (0/0,1)
29.01.2015	Donnerstag	TAGESUP	Rindsuppe mit Fleisch-Gemüsepfannen (0/0,14)		Mangoldcremesuppe (0,05/0,82)	
29.01.2015	Donnerstag	PASTA	Hausgemachte Mozzarellaravioli mit lauwarmen Tomatenstückchen in Pesto (0,1/0,14)		Bermi Goreng (0,02/0,02)	Amori N°200 in roter Paprikarahmsauce ml (0,01/0,1)
29.01.2015	Donnerstag	TAGESGRIL	Griechischer Lamm-Gyros mit rotem Zwie (0,02/0,14)		Gegrilltes Rinderhüftsteak in Spitzmorcy (0,8/0,82)	Gegrillte Tomate mit Schafskäse (0,01/0,1)
29.01.2015	Donnerstag	FLEISCHLOS	Penne mit Pilzrahmsauce (0,01/0,14)		Hausgemachte Olivenravioli mit Karottene (0/0,02)	Erdäpfel-Knoblauch Röstl (0,08/0,1)
30.01.2015	Donnerstag	DESSERT 1	Punschnitte (0/0,14)		Kokosmousse (0/0,02)	Erdbeermousse (0/0,1)
30.01.2015	Freitag	SUPPE	Maiscremesuppe (0,03/2,3)		Petersilschamsuppe mit Croutons (0/0,02)	Alt Wiener Erdäpfelsuppe (0,01/0,02)

- **Menu /Menu line** In addition to the restaurant, the menu line must be selected in advance.
The menu lines list the menu sequences available for the individual days.
This view, however, in contrast to the previous one, allows a 360-degree view of the menu line.

Bearbeiten - Speiseplan / Menüart

START AKTIONEN NAVIGIEREN BERICHT

Bedarfsplan/Tag Bedarfsplan/Spise Struktur Rezept Kostenanteile Sonderpreise festlegen Sonderpreise festlegen Übersicht über Sonderpreise und -rabatte

Filter: Zustand: Filter: Menülinien Filter: KOMPONENTE

Restaurant Filter: KANTINE 1

Datum	Wochentag	Kalendertag	Speiseplan-Zeilenart	Artikelbezeichnung	Menge	Kalk. Einstandspreis	Kalk. Einstandspreis	VK-Preis	VK-Betrag	Deckungsbeitrag	Warenumsatz %	Allen
25.11.2019	Freitag		VEGAN	VEGAN08	68	1,80	122,40	4,77	324,36	201,96	37,74	
25.11.2019	Freitag		NACHSP...	DESSERT263	599	0,58	347,42	2,50	1.497,50	1.130,08	23,20	
02.12.2019	Montag		SUPPE	KLARESUPPE03	717	0,13	93,21	1,36	975,12	881,91	9,36	A
02.12.2019	Montag		TRAD	SCHWEN219	330	1,90	627,00	8,18	2.861,00	2.198,00	23,23	
02.12.2019	Montag		PASTA & ...	NUDEL27	282	1,93	544,26	6,14	1.731,48	1.107,22	31,43	G
02.12.2019	Montag		VEGAN	VEGAN08	82	0,92	75,44	4,77	391,14	315,70	18,29	A
02.12.2019	Montag		NACHSP...	DESSERT241	705			2,00	1.410,00	1.410,00		
03.12.2019	Dienstag		SUPPE	VEGANUPP22	743	0,32	237,76	1,36	1.010,48	772,72	23,53	
03.12.2019	Dienstag		TRAD	SCHWEN169	353	0,90	317,70	6,36	2.245,08	1.927,38	14,15	
03.12.2019	Dienstag		PASTA & ...	MEHLSPEISE116	277	1,95	540,15			-540,15		
03.12.2019	Dienstag		VEGAN	VEGAN79	85	0,51	43,35	4,77	405,45	362,10	10,69	
03.12.2019	Dienstag		NACHSP...	DESSERT244	695	0,58	403,10	2,50	1.737,50	1.334,40	23,20	
04.12.2019	Mittwoch		SUPPE	KLARESUPPE39	693	0,15	103,95	1,36	942,48	838,53	11,03	A.C.L
04.12.2019	Mittwoch		TRAD	SCHWEN152	301	1,66	499,66	7,27	2.188,27	1.688,61	22,83	L.M
04.12.2019	Mittwoch		PASTA & ...	NUDEL251	263	1,66	436,58	6,00	1.578,00	1.141,42	27,67	
04.12.2019	Mittwoch		VEGAN	VEGAN87	72	2,14	154,08	4,77	343,44	189,36	44,86	
04.12.2019	Mittwoch		NACHSP...	DESSERT229	621	0,58	360,18	2,50	1.552,50	1.192,32	23,20	
05.12.2019	Donnerstag		SUPPE	VEGANUPP01	741	0,63	466,83	1,36	1.007,76	540,93	46,32	
05.12.2019	Donnerstag		TRAD	RIND158	338	1,95	659,10	8,18	2.764,84	2.105,74	23,84	A.C
05.12.2019	Donnerstag		PASTA & ...	NUDEL254	285	1,05	299,25			-299,25		A.C
05.12.2019	Donnerstag		VEGAN	VEGAN26	87	1,40	121,80	4,77	414,99	283,19	28,35	
05.12.2019	Donnerstag		NACHSP...	DESSERT165	683	0,58	396,14	2,50	1.707,50	1.311,36	23,20	
06.12.2019	Freitag		SUPPE	KLARESUPPE11	692	0,27	186,84	1,36	941,12	754,28	19,85	A.C.L
06.12.2019	Freitag		TRAD	FISCH18	300	1,49	447,00	7,27	2.181,00	1.734,00	20,50	D
06.12.2019	Freitag		PASTA & ...	NUDEL228	273	3,62	988,26			-988,26		
06.12.2019	Freitag		VEGAN	VEGAN21	71	0,59	41,89	4,77	338,67	296,78	12,37	
06.12.2019	Freitag		NACHSP...	DESSERT157	598	0,58	346,84	2,50	1.495,00	1.148,16	23,20	

Bild Importieren Exportieren

Tageswerte

Restaurant Nr.: KANTINE 1

Datum: 04.12.2019

Tagewerte

Umsatz: 6.604,69

Warenumsatz: 1.554,45

Deckungsbeitrag: 5.050,24

Warenumsatz %: 23,54

Rezeptdetails

Nr.: VEGAN87

In Speisen/Menüs enthalten: 0

Anzahl Allergene: 0

Anzahl Inhaltsstoffe: 0

Nährwerte

Neu

Nr. Nährwert Nähr... Ein... (T)

OK

By using the lookup function (display of the limited food list) of the food selection in the column 'Article search' or if this is displayed, the column 'Last in menu' can be shown.

Ansicht - Speiseplanzeilen

START

Datenbasis KC365

Als Übersicht anzeigen Als Diagramm anzeigen

OneNote Notizen Links

Aktualisieren Filter löschen Suchen

Ansicht Dateianhang anzeigen Seite

Speiseplanzeilen

Filtereingabe (F3) Datum

Ergebnisse anzeigen:

Wenn Nr. DESSERT05

Filter hinzufügen

Datum	Menge	Restaurant Nr.	Restaurant Name
18.12.2019	14	KITCAT365 ...	Lounge Vorstand
18.12.2019		KG SL	Kindergarten Sonnenland
18.12.2019	201	KANTINE 2	Kantine Produktionsgebäud...
23.10.2019	14	KITCAT365 ...	Lounge Vorstand
23.10.2019		KG SL	Kindergarten Sonnenland
23.10.2019	218	KANTINE 2	Kantine Produktionsgebäud...
28.08.2019	14	KITCAT365 ...	Lounge Vorstand
28.08.2019		KG SL	Kindergarten Sonnenland
28.08.2019	203	KANTINE 2	Kantine Produktionsgebäud...
08.05.2019	14	KITCAT365 ...	Lounge Vorstand
13.03.2019	12	KITCAT365 ...	Lounge Vorstand
16.01.2019	14	KITCAT365 ...	Lounge Vorstand

Schließen

This makes it easy to see when and in which restaurant the food has already been offered or has already been included in a future menu plan.

When you select a dish, the currently calculated cost price and sales price (based on the price group of the restaurant) are displayed. The sales price, if it has been entered including VAT, is converted to the net sales price to guarantee a meaningful margin calculation.

Related to the calculated cost price and sales price, the margin and the cost of goods are displayed in %. If the field 'Cost of sales warning limit %' is specified in the restaurant master data and the cost of sales in % exceeds this value, the cost of sales % is displayed in red.

The field VK price incl. VAT can be filled directly. Depending on the sales price sales type and the sales price sales code stored with the restaurant, the changed sales price in the menu plan is transferred to the corresponding sales price list. In the case of the sales price type 'All customers', the sales price is also transferred to the article card. In both cases this is done depending on the field 'Sales price incl. VAT y/n'.

You can enter a new sales price directly for this line via the menu item 'Set special prices'. If you leave the price mask, you can choose whether the new sales price should be adopted and whether the margin and the cost of sales % should be recalculated.

In addition to displaying any days off in the 'Calendar day' column, the planned quantity can also be entered directly, resulting in the expected cost price, sales margins and the cost of goods in %.

In a FactBox, the daily totals are shown, here too, if the cost of sales is exceeded, the warning limit % for the day is shown in red.

Another FactBox displays the selected nutritional values.

Purchase prices

Basic information

NAV already provides basic functions in the standard system that enable you to calculate purchase prices on the basis of

- Creditor
- Article
- Article variant
- Unit
- Currency
- Minimum quantity
- Start and end date

to deposit.

These purchase prices are used in the course of entering purchase orders or order proposals.

The same applies to best pricing.

Extensions

Agreed price

By marking a price as an 'agreed price', this price is considered the reference price for the entry of further prices for the period of the agreed price.

Change in the logic of the purchase order price import or in case of a manual entry of vendor purchase order prices:

If the new, imported price for the period and the above-mentioned parameters exceeds the agreed price, the agreed price is recorded as the current price. The current, but higher price is placed in the new field 'Price variance' for information purposes and displayed in red.

If the current price is lower than the agreed price during the price list import (parameters as above), it is displayed as the current price in green.

If the periods overlap, the start date of the periods is assumed.

New: The 'Agreed prices' option is added to the price list import. Subsequently, the prices for all items of this import will be set as 'Agreed Prices'.

Article card

The following fields are available on the article card for checking and displaying the best price:

- Best price on date: when you open the map, the current date is automatically displayed and the best price and the best price supplier are calculated based on it. If another date is specified, the best price and best price supplier will be calculated and displayed based on this date.
- Best price (base unit): Best price converted to the base unit.
- Best price supplier: the first supplier to offer the best price.

Best pricing

Basic information

Best price determination supports the purchaser in the course of purchase order planning.

For example, in the order proposal or recurring order proposal, the vendor offering the best purchase price is displayed in addition to the standard vendor.

Settings

The field 'Use for best pricing' is checked in the vendor. This means that this vendor is included in the best pricing.

Vendors that are blocked are never used for best price determination.

Calculation rules for best pricing

The standard vendor for an article is the vendor defined for the article.

Best price determination first searches the purchase prices for the vendors that come into question as defined above for the current prices for the period, article, variant, currency and unit.

It always assumes the highest discounts

to be achieved in the comparison period. It

is also assumed that any cash discount available in the terms of payment defined for the vendor is also to be deducted.

Display on screen

In addition to the standard vendor and his price, the system displays the best price vendor determined as above.

If its price is lower after deducting all rebates and any cash discount, its values are displayed in red.

There is no automatic transfer of the best price supplier, since there are other factors besides the price (e.g. quality, reliability, adherence to delivery dates, ...).

If the best price vendor is to be used for the purchase order, the standard vendor must be replaced manually by the best price vendor.

Updating the purchase prices

The function 'Update purchase prices' is available via the menu bar. This causes a new price and best price determination process to be run for the relevant order proposal (or "recurring order proposal").

Goods receipt

Basic information

In NAV, roughly speaking, 2 types of warehouse management are possible:

- Simple' warehouse management
- Logistics (=complex warehouse management)

KitCat 365 usually gets by with simple stock management. To reflect the convenience and separation between the purchasing and warehouse departments, this has been extended to include the functionality 'Incoming delivery note overview'.

Overview of incoming delivery notes

This is based on the order lines and displays the relevant orders, sorted by expected goods receipt date and expected delivery time (from) and expected delivery time (to).

By using the functions 'Expand all' or 'Collapse all' or by clicking on the triangles on the left, the order lines belonging to the orders are displayed.

Overdue deliveries are shown in red, deliveries that have already been made are shown in green.

The quantities delivered are entered in the column 'Quantity of current delivery'. Usually, the open (= not delivered) quantity is already available here.

- If this quantity is corrected upwards (delivery quantity > order quantity), this overdelivery must be confirmed. If it is confirmed, the order quantity is increased to the new delivery quantity (taking into account any partial deliveries already made).
- If the quantity is corrected downwards (delivery quantity < order quantity), a decision must be made in the next inquiry as to whether it is an underdelivery (remaining quantity will no longer be delivered) or a partial delivery (remaining quantity will still be delivered later).
In the case of an underdelivery, the order quantity is adjusted (taking into account any partial deliveries that may already have been made).
In the case of a partial delivery, the order quantity is not adjusted.

It is also possible to specify a different delivery unit.

The purchase delivery note overview also allows you to post goods receipts directly from this screen.

Depending on whether the entry of the supplier delivery note number is mandatory, this must be entered.

In the course of the update, the lines that have already been posted are marked to provide a better overview. Before the overview is reconstructed, the quantities in the columns remain unchanged. Only the new call up reflects the quantities after posting.

Supplier evaluation

Basic information

The supplier evaluation takes place at the time of the receipt of goods.

The criteria according to which the vendors are evaluated can be defined in the table 'Evaluation criteria'.

Static evaluation

A static evaluation can be represented within the framework of the standard.

This is done via the questionnaires hanging on the contact, which you can create yourself.

In this way the assessment criteria are defined and evaluated accordingly.

A prerequisite is that the suppliers are also created as sales activities.

Ongoing evaluation - process

If a vendor wants the goods receipt to be evaluated, select the field "Evaluation at goods receipt".

When the goods receipt is posted, the system asks you whether any complaints have arisen in the course of the goods delivery.

If the answer to this question is 'Yes', a window opens. In this window you can enter the criteria as lines and add a rating (staff, 1-5) and a comment.

If the checkbox 'Propose supplier evaluation lines' was checked in the setup, all evaluation lines are proposed.

If the evaluation is to be carried out for a specific article, the article number can be entered or selected. The selection suggests all articles of the order.

During posting, the valuations are saved and can be viewed at the vendor and the posted goods delivery.

On the creditor list or credit card, a statistics window is available in addition to the view of the entered evaluation rows. This displays the corresponding values for the current month, the current year, the previous year, and accumulated values both in absolute values and as a percentage.

An Excel PowerPivot is available for evaluating the evaluations. This accesses the current data in NAV and allows you to create further evaluations and graphical representations yourself.

Certification

Articles in the categories of basic recipes, dishes and menus can be certified.

Bearbeiten - Rezeptkarte - RIND02 - Surf und Turf mit gebratenem Gemüse und Garnelen

Artikel

Beschreibung:
 Beschreibung 2:
 Beschreibung im Speiseplan:
 Gespert: ☐
 Art:
 Basiseinheitencode:
KitCat
 Zertifizierungstatus:
 Küchen Bestelleinheitencode:

Küche

HACCP Risikogruppe:
 Rezeptmenge:
 Tellergewicht (gr):
 Menüfolge:
Kalkulation
 Kalk. Einstandspreis (aktuell):
 Kalk. Preis/DB - Berechnung:
 Kalk. DB %:
 Kalk. VK-Preis:

Rezeptzeilen

Art	Nr.	Beschreibung	Ressourcen...	Nettomenge per	Rüstverlust %	Putzverlust %	Bratverlust %	Komponenten...	Einheitenco...	Po...	Nicht Aller...	BLS E
Artikel	12054	Hüfsteckel (Steak) geschnitten	Direkt	9,6000		15,00	15,00	13,2872 KG			<input type="checkbox"/>	
Artikel	70376	Garnelen mit Schale tk	Direkt	1,5000				1,5 KG			<input type="checkbox"/>	
Artikel	40010	Zucchini	Direkt	1,2000		25,00	20,00	2 KG			<input type="checkbox"/>	
Artikel	40035	Paprika gelb	Direkt	0,6000		15,00		0,70588 KG			<input type="checkbox"/>	
Artikel	40036	Paprika rot	Direkt	0,6000		15,00		0,70588 KG			<input type="checkbox"/>	

Rezeptdetails

Nr.: RIND02
 In Speisen/Menüs enthalten: 1
 Anzahl Allergene: 0
 Anzahl Inhaltsstoffe: 0

Arbeitsanweisung

Bemerkung
 Steak einen Tag vorher marinieren/einlegen
 Steak medium braten
 Garnelen enthäuten, scharf anbraten
 Spargel bissfest kochen

HACCP

Bemerkung

OK

Setting the certification status to 'Certified' means:

- no changes can be made to the recipe-
- from the date of setting the status to 'Certified', a recalculation of the requirements is carried out and as a result of the production data (material requirements, resource requirements).

All other options of the certification status allow a change.

The authorization for certification is controlled by the rights to the table 'Certification items'.

Production Planning

Basic information

From the individual quantity planning

- Restaurants
- Events
- Requirements
- etc.

results in the production plan or, in the display, the production overview.

Production overview

The production overview is the basis for requirements planning of purchase items, production of intermediate products and resources.

It is possible to set filters according to different criteria to enable the optimal display for the respective user.

The function 'Expand all' displays all levels of the articles.

The column 'requirements quantity' results from the individual planning and cannot be edited. When creating the individual plans, the values in this column are updated to the columns "Planned production quantity" and "Actual production quantity".

Change of the production date

The production date of meals or sub-recipes can be changed via the 'Production date' field. This change applies to recipes or purchase items at this and subsequent levels.

Change in production volumes

Any changes to the plan production quantity can be entered in the corresponding column and are updated in the column 'Actual production quantity'.

Order planning

For the further steps 2 methods are available:

- Direct creation of the order proposals
- indirect creation of order proposals

Direct creation of order proposals

Using the action "Create order proposal", you can create any number of filtered order proposals.

Indirect creation of order proposals

Production requirements

The 'Production requirements' screen enables you to display the requirement quantities of the purchase articles determined on the basis of production planning in a filtered and clear manner.

Items shown

In addition to those articles that come from production planning, other articles can be displayed. This is done with the field 'Std. order item'. These are at the beginning of the article list and are displayed 'bold'.

These include those articles that have order quantities based on production planning.

Change in the quantities required

The requirements quantities calculated in planning can be changed manually before the order proposals are created. Only then are order proposals created based on the new quantities.

By selecting a kitchen by means of the filter 'Kitchen Filter', the selection of the period and the possible setting of an article category filter, the screen is built up. The quantities are calculated by adding up the quantities planned for this article on the corresponding day (=column 'planned production quantity (base)' from the production overview. If this number is overwritten, a new line with the difference quantity is created and assigned to the kitchen, the date and the article. The detail rows can be viewed by using drill down.

With 'DrillDown' the history of the quantity entries and their individual values can be viewed. If quantities are entered manually, the date and time as well as the user responsible are recorded.

Changes in the date of need

If you use DrillDown to go to the requirements detail rows, you can also change the requirements date. In this way, the requirements date can be changed for individual requirements rows. If the new requirements date is before the production date, it is displayed in green; if it is after, it is displayed in red.

Using the action "Create order proposal", you can create any number of filtered order proposals.

Proposed wording

As in purchase order planning, 2 methods are available for the further steps:

- direct preparation of the drafting proposals
- indirect preparation of the drafting proposals

Direct drafting of the proposed texts

You can create any number of filtered order proposals using the action "Create version proposal".

Indirect preparation of drafting proposals

In addition to those articles that are derived from the production planning

Procedures/Scenarios

Basic information

The menu plan is created dynamically from the combination of 'menu lines' and 'menu line types'.

The columns represent the menu lines, the lines represent the menu line types. The sort order is defined by the field 'Sort order' in both tables.

A lookup in the individual cells displays the article list. This list is filtered according to the article filter in the table 'menu line'.

Therefore, it is possible to use every article in the menu plan, in other words, mixed forms are always possible.

The validity of a menu sequence in a menu line can be defined in the tables 'Menu line' and 'Menu sequences'.

Company catering on a menu basis

Depending on the number of restaurants and what they offer, the menu lines correspond to the menus in the restaurant. Usually there is an n:1 assignment of restaurant to menu line.

There are only a few menu line types, usually one as 'menu'. Others can represent additional offers such as snacks, etc.

Menus can now be entered in the individual menu line types. These menus represent the food selection of the relevant menu line type.

In the course of restaurant planning, the menus become the individual dishes or articles (for example, drinks) that are used in planning.

Company catering on a component basis

Depending on the number of restaurants and what they offer, the menu lines correspond to the menus in the restaurant. Usually there is an n:1 assignment of restaurant to menu line.

Each menu line type usually represents a component (article or dish).

Menus can now be entered in the individual menu line types. These menus represent the food selection of the relevant menu line type.

In the course of restaurant planning, the menus become the individual dishes or articles (for example, drinks) that are used in planning.

Restaurants with menus

In this case, there is a large number of dishes and beverages that are classically represented in menus.

Working with 'MENUS' Depending on the number of restaurants and their offers, the menu lines correspond to the menus in the restaurant. Usually there is a 1:1 assignment restaurant to menu line, in system gastronomy there is an n:1 assignment, i.e. several restaurants have identical menus.

The menu sequences ideally reflect the individual categories of the menu, e.g. soups, starters, main courses etc.

Using the menu line types, you can, for example, divide the main courses into fish dishes, grilled dishes, house specialties, and so on.

A separate menu sequence can represent the daily menu.

Menus can now be entered in the individual menu line types. These menus represent the range of foods offered in the relevant menu line type.

The field 'Unfold 1st level menu' causes the individual dishes or articles (e.g. drinks) of the first level to be used from the menus during restaurant planning. Otherwise, planning is based on the menus as a whole.

Planning on the basis of food recipients

Also in this scenario the menu lines and menu line types form the basis.

Table 'food recipient' represents the 2 components in the planning.

There are 2 types of food recipients:

- Company -
- People

Companies represent the upper level of the hierarchy. Any number of persons can be assigned to a company.

Individuals who are not assigned to a company are also food recipients in the category 'company'.

Requesters can now be assigned
any menu lines with quantity and portion group.

Using the function 'Create requests', individual requests per day are created from this information. Thereby the menu lines are resolved on the basis of the menu plan and the individual dishes are placed in the request.

Requests of persons who are assigned to companies are assigned to their requests but displayed individually.

This makes it possible, for example, to assign
global menu lines with quantities and portion groups
to a kindergarten in its request role as 'company', but to assign special menu lines with quantities and portion groups to individual children in their role as 'person'. This may be necessary in case of incompatibilities or religious restrictions.

The requirements of the kindergarten are determined collectively. This ensures transparency in the display at all times.

After creating the requests, they can still be edited.

The requests are displayed
summed up by menu line in the request plan, but the lines of the individual requesters can be viewed via the menu item 'Requester'.

Events/Projects

Basic information

Events represent another, independent type of planning.

The modified NAV basic module 'Projects' is used to manage events.

Definition of the event/project

Via the menu item 'Events/Projects' you can create any number of events and plan them in sequence.

The event map defines the basic parameters (customer, scope, data, ...).

Procedures

Depending on the requirements of Training and Event Management, 2 procedures are provided.

Without using project task lines

This is intended for smaller events that do not require extensive planning and preliminary costing.

You can create quotations or orders for a business event. You do this using the actions 'New document offer/new document order'.

Event schedule

You can define the business event schedule in the menu bar 'Business event schedule'.

In the case of multi-day events, for example, you can specify
a business event schedule per day.

Simplified operation

With the action 'Get Std-Deb. sales codes', contents previously defined in the Std. sales codes can be retrieved. Thus, any standard templates can be defined, which replace a line-by-line capture of standardized packages and speed up the capture.

Transition to event planning

When the order is accepted, the action 'Schedule business event' transfers the contents of the current order assigned to the business event to business event planning.

Deliveries and invoicing are made from the order.

Using Project Task Lines

Project attachment

The project task lines & project plan lines of existing projects can be copied.

Project processing

In the course of the standard project management of NAV, this project can be defined and planned accordingly.

Event schedule

You can define the business event schedule in the 'Business event schedule' info tab.

Creation of sales documents for quotation and order

Depending on the field 'Status' on the project card, a quotation or order is created using the action 'Create sales document'. If project data is changed, the action 'Create sales document' can be executed again. This results in a new version of the document being created with the same document number and the 'old' document being archived (provided archiving has been activated in the 'Accounts Receivable & Sales Institution').

The event schedule is also adopted 1:1.

Sales documents created in this way cannot be changed. If a modification is necessary, this must be done in the project data and then a new quotation or order must be created. This has the consequence that an existing document is moved to the document archive and a new version of the document with the same document number is created.

The structure of the document line items corresponds to the structure of the project tasks. The project task rows of the type 'Account' are transferred as text rows. In addition, the project plan lines of the line types 'Contract' and 'Plan and Contract' that belong to the project tasks. The field 'Type' of the sales lines corresponds to the field 'Type' of the project plan lines. No subtotals are calculated. Any formatting specifications are copied from the project task lines or the project plan lines to the documents.

Transition to event planning

When the order is accepted, the action 'Schedule business event' transfers the contents of the current order assigned to the business event to business event planning.

Recording of project consumption

The project consumption is recorded via the project book sheets, as provided for in the NAV standard. Invoices are also created as provided in the standard system.

Project settlement

Therefore, no delivery or invoice can be posted from sales orders assigned to projects.

Food recipients

Basic information

The planning method 'food recipient' is used to plan the demand for groups or individuals. The basis for this is the data of the food recipients on the one hand and the menu lines on the other. You can assign the menu lines and quantities used for the food recipients in the lines.

This information is the basis for the automated creation of meal requests.

In addition, there is the possibility to create the requirements manually at group and/or person level.

Food recipients

There are 2 types of food recipients:

- Companies and sub-companies-
- People/floor/sub-groups

Companies can be assigned to any number of persons or subgroups (e.g. floors, ...). Both companies and persons can be assigned to menu lines. In the course of the creation of the requirements, they are combined.

This makes it possible, e.g. for a kindergarten, to display the number of 'normal' menu lines and also the special menu lines that are only valid for certain children (e.g. in case of incompatibilities or similar).

General tab

Kitchen	Enter the kitchen that is used for production.
Restaurant Code	The restaurant determines the menu that is used.
Tour	Select the tour to be used for delivery.
Portion size	Serves to display a portion quantity that deviates from the number of persons. If no entries are found in the portion matrix in the course of processing, it is assumed that one portion per person is found. If necessary, the quantity is rounded up or down based on the rounding method defined in the portion matrix.

Subscription detail tab

Requester type	
Settlement type	
Subscription Order type	Options:

	<ul style="list-style-type: none"> - predefined: Uses the menu types and quantities specified under Meals/Menus for the use of the 'Create requests' function - individual: Orders are placed via the mask 'food recipient order entry' or via a web interface
Reason for registration	You can enter the reasons for a registration or deregistration yourself. For possible statistical evaluation.
Date of application	Serves for possible statistical evaluation.
First food delivery	Indication of when the delivery of food will start
Reason for logoff	You can enter the reasons for a registration or deregistration yourself. For possible statistical evaluation.
Date of deregistration	Serves for possible statistical evaluation.
Last food delivery	Indication of the time until which the delivery of food is to take place

Food/Menus

Here the basis for the function 'Create requirements' is stored for both the menu line(s) and the quantities.

Several lines can be specified. For example, this can be defined at group (company) level.

Rech. to debtor

You can specify any number of bill recipients for a food recipient (company or person) and also specify whether the distribution is to be carried out as a percentage or as a fixed amount. Combinations are also possible.

Allergens

Allergens can be assigned to persons here.

Absences

Here you can enter periods of time in which requesters - receive
a different menu line (e.g. light food, ...)
- do not receive any or only certain meals

Essens-Nr.	Von Datum	Bis Datum	Code Abwesenhe...	Beschreibung	Gan...	Früh...	Mitt...	Abe...	Alt. Menüart
A000018	30.09.2018	05.11.2018			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
A000018	14.03.2018	16.03.2018	URLAUB	Urlaub	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
A000018	10.01.2018	12.01.2018	URLAUB	Urlaub	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
A000018	23.06.2017	23.06.2017	TAGFREI	Tag frei	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

This is taken into account accordingly when creating requirements.

If the absence falls on the current day, the line is displayed in bold. Absences that are no longer current are displayed in gray.

The field 'From date' is used to sort in descending order. The sort order can be changed temporarily by clicking on the corresponding column header.

Creating a customer

Using the menu bar of the map view, a customer can be created directly from the contact using a customer template. In the course of customer creation

- the field 'invoiced to' is set to '*food recipient*'
- the field 'allocation type' is set to '*normal*'
- creates a line in the table 'Rech. an Debitor' with the customer number just created and a distribution of 100%.

Tip:

Use further possibilities like

- Distributors: create distributors and assign them to the food recipients. E.g. a distribution list 'menu', which you assign to those who want to receive the menu
- Profiles/Questionnaires: Create questionnaires to ask for characteristics of your food recipients.

Recording or preparation of the requirements

Manual recording of the requirements

The manual entry screen allows for both group and individual entry.

Registration

After entering the period, group and person, the dishes available for selection are displayed according to date and menu sequence.

In the 'Calendar day' column, any absences or days off are displayed in the following order

- If absences fall on the date for the meal recipient group Absences
- If absences for the meal recipient fall on the date
- If a free day falls on the date in the basic calendar assigned to the restaurant of the food group. In itself, these days fall out of the display, as no meal planning has taken place.

On a 'free day' it is not possible to edit the quantity fields.

The request is created via the column 'Quantity'.

Allergens are displayed both on the food and on the food itself.

Fields:

- Allergens: Allergens of food
- Quantity 1:
 - o if checked -> quantity is filled in with 1
 - o if from checked -> unchecked -> quantity is set to 0
- Quantity
 - o if 1 entered -> quantity 1 checked
 - o if 0 entered -> quantity 1 not checked
 - o if >1 -> Quantity 1 unchecked

Meaning of the colours

- Standard: not selected, no allergen match
- Light grey: not selected, allergen match
- Fat: Selected, no allergen match
- Red: Selected, allergen match

Changes

Changes or cancellations can also be made on the same screen. After entering the date, group and, if necessary, the person, the data already entered is displayed and can be changed/cancelled accordingly.

Create automated requirements

Requirements can be created in 2 ways:

- individually via the 'Create Requirement' activity on the requester-
- as a batch via the periodic activity 'Create Requirements

If requirements are created again, the 'old' existing requirements are replaced for the respective requester and the request date.

When requirements are created, the menu lines are expanded in their first level and the menu components are displayed as separate lines. If there are more requests of the type 'Person', these are added to the requesters.

Requirements

A request consists of a request header and request rows.

You can make changes in the request rows:

- Demand PAX
- Portion group
- Article

The quantity is calculated from the columns "Requirement PAX" and "Portion group". On the basis of this information, the requirements plan is amended accordingly.

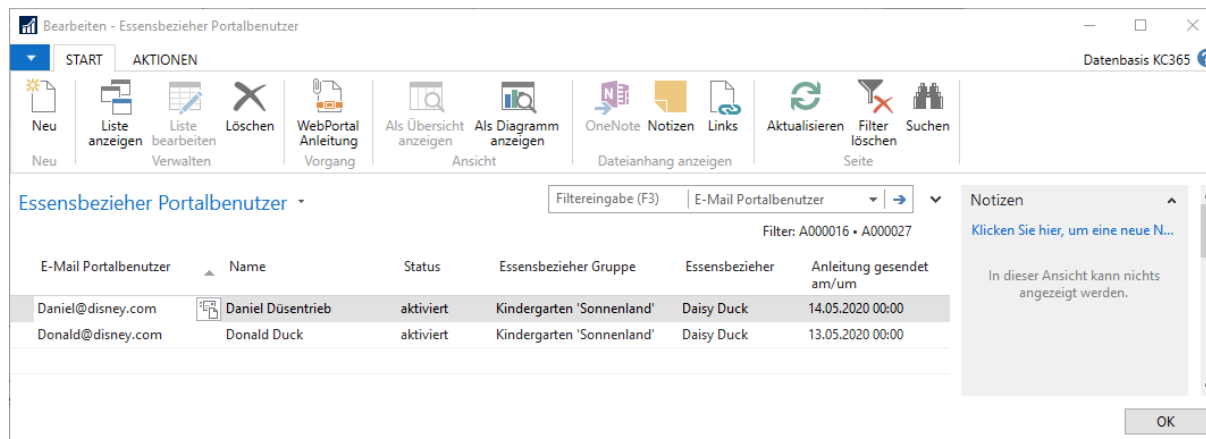
Web portal for recording the requirements of food recipients

The food order entry is published as a web service and can be integrated into a web application.

In the background, the screen for manual entry of requirements is filled in.

A prerequisite is the assignment of portal users to groups of food recipients (e.g. kindergarten) and/or food recipients.

The assignment is made in KitCat 365, either at company/group or person/subgroup level via the menu item 'Portal users'.



A food recipient can have several portal users (e.g. both parents, several employees of a kindergarten, ...).

For example, if a portal user has several children in kindergartens and/or schools, he/she must request portal access several times.

Email Portal User	E-mail address of the portal user
Name	Name of the portal user
Status	Status of portal access <ul style="list-style-type: none"> Locked: no access possible Activated: Access possible
Food recipient group	Assigned group
Food recipients	Assigned food recipient

functions:

- WebPortal instructions: the portal user receives an e-mail with a link and instructions for the next steps. This link leads to the registration.
After successful registration, the user has access to the portal.

food recipient planning

The screen "Food recipient planning" then displays the cumulative quantities of the purchase orders.

With the fields 'Date filter' and 'Kitchen filter' the view can be narrowed down accordingly.

Bearbeiten - Anforderungsplan

START AKTIONEN NAVIGATE BERICHT

Bedarfsdetails/Tag Bedarfsdetails Speise Neu

Rechnungen erstellen Vorgang

Bestellte Essensbezieher Bericht

Label

Aktualisieren Suchen

Seite

Allgemein

Datumfilter: 11.03.2019

Ab Datum: ☐

Küchenfilter:

Bedarf Datum	Wochentag	Küche	Menüart	Speiseplan Zeilenart	Art	Nr.	Beschreibung	Bedarfsmenge	Produktio...	Std. RAX	Kalk. Einstandspre...	Kalk. Einstandsbetr...	VK-Preis	VK-Betrag	Deckungsbetrag	Warene
11.03.2019	Montag	KÜCHE 1	KG ALL	SUPPE	Antikel	KLARESUPPE...	Chinesische Gemüsesuppe mit G...	38	PORT	38						
		KÜCHE 1	KG STD	SUPPE	Antikel	CREMESUPP...	Alt Wiener Erdäpfelsuppe	58	PORT	58	0,15	8,70	2,50	145,00	136,30	
		KÜCHE 1	KG ALL	HSP	Antikel	KINDERGART...	Gebratene Schafmuskeln mit grü...	35	PORT	35	0,01	0,35			-0,35	
		KÜCHE 1	KG STD	HSP	Antikel	FISCHB2	Gebratenes Lachsfilet mit Blattsp...	3	PORT	3	0,23	0,69			-0,69	
		KÜCHE 1	KG ALL	NS	Antikel	HAUSDESSE...	Apfelcreme	3	PORT	3						
		KÜCHE 1	KG STD	NS	Antikel	70200	Kirschblätterteiglaschen	349		349						
12.03.2019	Dienstag	KÜCHE 1	KG STD	SUPPE	Antikel	KLARESUPPE...	Chinesische Gemüsesuppe mit G...	3	PORT	3						
		KÜCHE 1	KG STD	HSP	Antikel	EVENTR2	Gespickter Alt-Wiener-Lungenbr...	3	PORT	3	0,07	0,21			-0,21	
		KÜCHE 1	KG STD	NS	Antikel	DESSERT183	Aperolorange creme	3	PORT	3	0,06	0,18			-0,18	
		KÜCHE 1	KG ALL	SUPPE	Antikel	CREMESUPP...	Hühnercurrysuppe	1	PORT	1	0,02	0,02	2,50	2,50	2,48	
13.03.2019	Mittwoch	KÜCHE 1	KG ALL	HSP	Antikel	NUDEL42	Jaipur Spaghetti N° 9 mit Barluc...	36	PORT	36	0,36	12,96			-12,96	
		KÜCHE 1	KG STD	SUPPE	Antikel	KINDERGART...	Klare Hühnersuppe mit Gemüse	37	PORT	37	0,08	4,56			-4,56	
		KÜCHE 1	KG ALL	HSP	Antikel	NUDEL56	Das Wiener Beeffleisch mit Senf...	57	PORT	57					-7,26	
		KÜCHE 1	KG STD	HSP	Antikel	NUDEL183	Schwarze Spaghetti N°9 alla Cat...	6	PORT	6	1,21	7,26			-7,26	
		KÜCHE 1	KG ALL	NS	Antikel	DESSERT183	Aperolorange creme	35	PORT	35	0,06	2,10			-2,10	
		KÜCHE 1	KG ALL	SUPPE	Antikel	RISUPPENEIN...	Curcumafrühstücken	2	PORT	2	0,04	0,08			-0,08	
		KÜCHE 1	KG STD	NS	Antikel	DESSERT35	Bananenpudding	2	PORT	2						

Rezeptdetails

Nr.: FISCHB2

In Speisen/Menüs en...

Anzahl Allergene:

Anzahl Inhaltsstoffe:

HACCP

Bemerkung

In dieser Ansicht kann nichts angezeigt werden.

OK

In addition, if the values have been entered for this, an initial calculation of the cost price, sales and contribution margin is displayed.

Via the menu item 'food recipient' the breakdown of the requirement quantity by persons and/or groups is displayed.

Ansicht - ssenbezieher Auftragszeile

START

Als Übersicht anzeigen

Als Diagramm anzeigen

OneNote

Notizen

Links

Aktualisieren

Filter löschen

Suchen

Ansicht

Dateianhang anzeigen

Seite

ssenbezieher Auftragszeile

Filtereingeabe (F3)

Art

Filter: KÜCHE 1 • KG STD • SUPPE • 11.03.19

Art	Gruppe	Essen...	Name	Restaurant Nr.	Menge
Unterneh...	A000016	A000016	Kindergarten 'Sonnenland'	KG SL	1
Person	A000016	A000018	Alexandra Binder	KG SL	1
Person	KT000542	KT000543	1. Stock	KG SL	56

Schließen

Events

create bills

This allows invoices to be generated based on the information in the request window.

Booking date	Date of booking. This is the date on which the invoice is entered in the accounting system.
Document date	Date of the document. Decisive for the calculation of the due dates depending on the terms of payment stored with the customer.
Date aggregation	Specifies whether the invoice should be created cumulatively by reference days or for the entire period.
Article aggregation	Specifies whether a row should be created for each article.
post invoices	If the check mark is set here, the invoices are immediately posted. If the check mark is not set, the invoices are only created as sales invoices. You can then check these and must post them in a second step.
From date/To date	Specifies the reference period for which invoices are to be created.

Reports

Order list:

Shows the individual components per day with their distribution in relation to the food recipients.

Seitenansicht

KitCat GmbH

Essensbezieher Auftragsliste

Suchen | Nächster

Bestellliste
KitCat GmbH

Montag, 8. April 2019
Seite 1
SGU-R726/SGU

Bedarf Datum	Beschreibung	Gruppe	Essensbezieher Nr.	Essensbezieher	Menge
Montag, 11. März 2019	Kirschblätterteltaschen	Total			349
		A000016	A000016	Kindergarten 'Sonnenland'	1
			A000018	Alexandra Binder [D,E,G,L]	1
			A000026	Georg Bastler	1
		A000020	A000021	Anni Rüstig [A]	1
		KT000542	KT000543	1. Stock	345
	Alt Wiener Erdäpfelsuppe [A]	Total			58
		A000016	A000016	Kindergarten 'Sonnenland'	1
			A000018	Alexandra Binder [D,E,G,L]	1
		KT000542	KT000543	1. Stock	56
	Gebratenes Lachsfilet mit Blattspinat und [D]	Total			3
		A000016	A000016	Kindergarten 'Sonnenland'	1
			A000017	Amanda Sorglos [A,D]	1
			A000018	Alexandra Binder [D,E,G,L]	1
	Apfelcreme	Total			3
		A000016	A000016	Kindergarten 'Sonnenland'	1
			A000017	Amanda Sorglos [A,D]	1
		A000020	A000021	Anni Rüstig [A]	1
	Gebratene Schupfnudeln mit grünen und w	Total			35
		A000016	A000016	Kindergarten 'Sonnenland'	1
			A000026	Georg Bastler	1
		A000020	A000021	Anni Rüstig [A]	1
		KT000542	KT000543	1. Stock	32
	Chinesische Gemüsesuppe mit Glasnudeln	Total			38
		A000016	A000016	Kindergarten 'Sonnenland'	1
			A000017	Amanda Sorglos [A,D]	1
			A000026	Georg Bastler	1
		A000020	A000021	Anni Rüstig [A]	1
		KT000542	KT000543	1. Stock	34
Dienstag, 12. März 2019	Hühnecurrysuppe	Total			1
		A000016	A000017	Amanda Sorglos [A,D]	1

Foodie:

Shows the individual food recipients (persons or groups) and the components they ordered per day.

Seitenansicht

KitCat GmbH

Essenbezieher Aufträge

Bestellliste
KitCat GmbH

Montag, 8. April 2019
Seite 1
SGU-R728/SGU

Gruppe	Essensbezieher Nr.	Datum	Speisefolge	Menge			
A000016	Kindergarten 'Sonnenland'	11.03.2019	SUPPE	Chinesische Gemüsesuppe mit Glasnudeln	1		
			SUPPE	Alt Wiener Erdäpfelsuppe [A]	1		
			HS	Gebratene Schupfnudeln mit grünen und w/l	1		
			HS	Gebratenes Lachsfilet mit Blattspinat un [D]	1		
			DESSERT	Apfelcreme	1		
			DESSERT	Kirschblätterteigtaschen	1		
		12.03.2019	SUPPE	Chinesische Gemüsesuppe mit Glasnudeln	1		
			HS	Gespickter Alt-Wiener-Lungenbraten mit n [A,C]	1		
			DESSERT	Aperolorangencreme	1		
		13.03.2019	SUPPE	Klare Hühnersuppe mit Gemüse	1		
			A000017 Amanda Sorglos [A,D]	11.03.2019	SUPPE	Chinesische Gemüsesuppe mit Glasnudeln	1
					HS	Gebratenes Lachsfilet mit Blattspinat un [D]	1
	DESSERT	Apfelcreme			1		
	12.03.2019	SUPPE		Hühnercurrysuppe	1		
		13.03.2019		SUPPE	Curcumafrittaten [A,C]	1	
				DESSERT	Aperolorangencreme	1	
	A000018		Alexandra Binder [D,E,G,L]	11.03.2019	SUPPE	Alt Wiener Erdäpfelsuppe [A]	1
		HS			Gebratenes Lachsfilet mit Blattspinat un [D]	1	
DESSERT		Kirschblätterteigtaschen			1		
12.03.2019		SUPPE		Chinesische Gemüsesuppe mit Glasnudeln	1		
		HS		Jaipur Spaghetti N° 9 mit Bärlauchpesto [A,C]	1		
		DESSERT		Aperolorangencreme	1		
13.03.2019		SUPPE	Klare Hühnersuppe mit Gemüse	1			
		A000026 Georg Bastler	11.03.2019	HS	Schwarze Spaghetti N°9 alla Carbonara m [A,C]	1	
	SUPPE			Chinesische Gemüsesuppe mit Glasnudeln	1		
			HS	Gebratene Schupfnudeln mit grünen	1		

Labels:

Restaurant planning

If the field 'do not plan' is not checked in the master data of a restaurant, the restaurant planning is automatically created when entering the menu plan for this restaurant.

In the header area, the fields with filter function can be used to limit the view according to the desired criteria.

The required quantities are now entered in the field 'Required quantity'. Further fields display calculated cost prices, sales and contribution margins.

If the 'Cost of sales %' exceeds the value entered in the field 'Cost of sales warning limit', the value is displayed in red.

Reports

Restaurant planning:

Seitenansicht

Restaurant Planning

Suchen | Nächster

Montag, 8. April 2019
1
SGU-R720/SGU

Datum	Restaurant	Menüart	Speisenfolge	Artikelnr.	Artikelname	Planmenge	Einheit	kalk. Einst.-Pr.	kalk. Einst.-Betrag	VK-Preis	VK-Betrag	DB	DB %
15.03.19	ABL GD	GD	SUPPE	RSALATBU FFET05	Bohnensalat	0	PORT	0,02	0,00	0,00	0,00	0,00	0
		Total							0,00		0,00	0,00	#Fehler
		Total							0,00		0,00	0,00	#Fehler
11.03.19	KANTINE 2	HK	SUPPE	KINDERGA RTEN77	Alt-Wiener-Suppentopf	75	PORT	0	0,00	0,00	0,00	0,00	0
		HK	SUPPE 2	KLARESUPP E03	Chinesische Gemüsesuppe mit Glasnudeln	45	PORT	0	0,00	0,00	0,00	0,00	0
		HK	SUPPE 2	KLARESUPP E19	Rindsuppe mit Fleischstrudel	34	PORT	0,22	7,48	0,00	0,00	-7,48	0
		HK	SUPPE 3	KINDERGA RTEN13	Klare Hühnersuppe mit Gemüse	35	PORT	0	0,00	0,00	0,00	0,00	0
		HK	BEILAGE	BEILAGE16 7	Duchesskartoffeln	150	PORT	0,01	1,50	0,00	0,00	-1,50	0
		HK	DESSERT	HAUSDESS ERT74	Kirschenkuchen	68	PORT	0	0,00	0,00	0,00	0,00	0
		Total							8,98		0,00	-8,98	#Fehler
	KG SL	KG ALL	SUPPE	KLARESUPP E03	Chinesische Gemüsesuppe mit Glasnudeln	80	PORT	0	0,00	0,00	0,00	0,00	0
		KG ALL	HSP	KINDERGA RTEN79	Gebratene Schupfnudeln mit grünen und wl	345	PORT	0,01	3,45	0,00	0,00	-3,45	0
		KG ALL	NS	HAUSDESS ERT20	Apfelcreme	34	PORT	0	0,00	0,00	0,00	0,00	0
		KG STD	SUPPE	CREMESUP PE05	Alt Wiener Erdäpfelsuppe	70	PORT	0,15	10,50	2,50	175,00	164,50	6,00
		KG STD	HSP	FISCH82	Gebratenes Lachsfilet mit Blattspinat un	56	PORT	0,23	12,88	0,00	0,00	-12,88	0
		KG STD	NS	70200	Kirschblätterteigtaschen	345		0	0,00	0,00	0,00	0,00	0
		Total							26,83		175,00	148,17	15,33%
	Total								35,81		175,00	139,19	20,46%
12.03.19	KANTINE 2	HK	SUPPE	KLARESUPP E50	Rindsuppe mit Bärlauchfritatten	20	PORT	0,05	1,00	0,00	0,00	-1,00	0
		HK	SUPPE 2	KLARESUPP E06	Klare Gemüsesuppe	45	PORT	0	0,00	0,00	0,00	0,00	0
		HK	SUPPE 3	CAFES7	Gulaschsuppe mit 1 Gebäck	57	PORT	0	0,00	0,00	0,00	0,00	0
		HK	HAUPTSP E15	GEFÜGEL 20	Gebackenes Hühnerschnitzel	187	PORT	0	0,00	0,00	0,00	0,00	0
		HK	BEILAGE	FLEISCHLO S152	Currygemüse mit Naturreis	150	PORT	0,11	16,50	0,00	0,00	-16,50	0
		Total							17,50		0,00	-17,50	#Fehler

Catering, Inhouse & Outhouse

With KitCat 365, both in-house and outhouse catering can be mapped easily and efficiently.

Since this functionality is also made available via the Web, we will refer to them as WebPortals in general.

The basis is the creation of any number of WebPortal shopping baskets that can be selected for the catering.

These WebPortal shopping carts can be divided into WebPortal shopping cart categories.

WebPortals

ES any number of web portals can be set up.

WebPortals are assigned to WebPortal shopping baskets in which the articles are displayed.

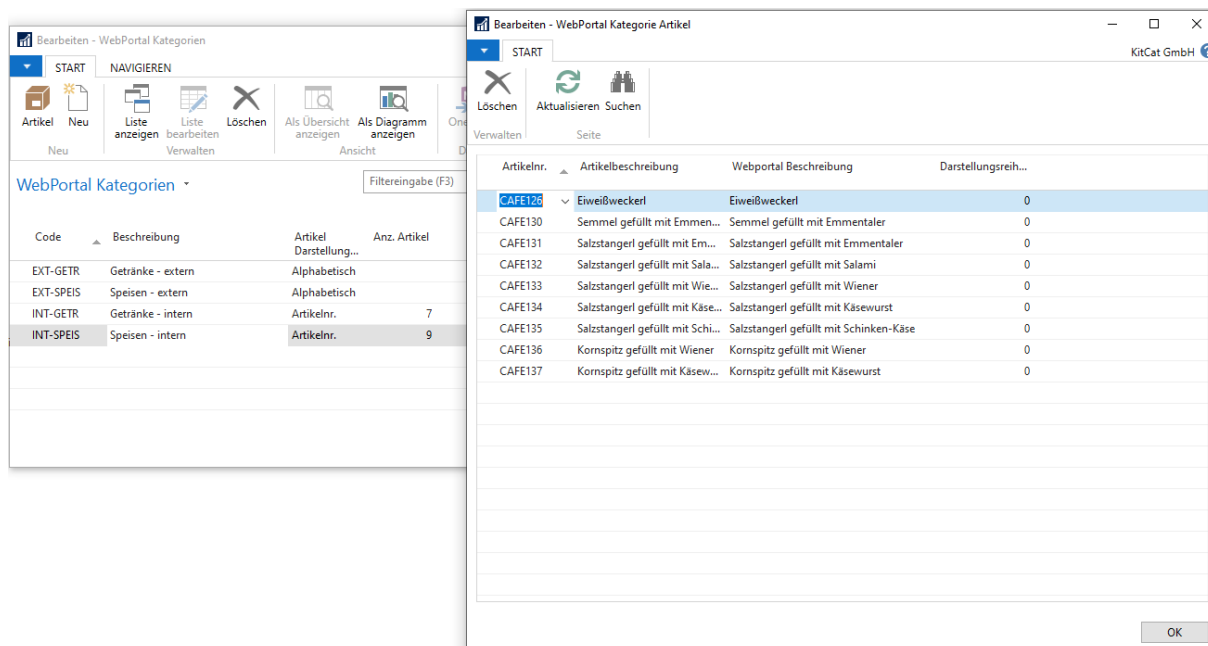
Code	Beschreibung	WebPortal Adresse	Debitorenpreisgruppe	Kundenspez... Preisfindung
EXTERN	Extern	KitCat365_Catering.com	CAT_EXTERN	<input checked="" type="checkbox"/>
INTERN	Intern	KitCat365_InhouseCatering.com	CAT_INTERN	<input type="checkbox"/>

Code	Code of the web portal.
Description	Naming of the WebPortal
WebPortal Address	Internet address of the web portal.
Accounts receivable price group	Specifies whether a customer price group should be used for pricing for this WebPortal. Pricing takes place in the same way as pricing in sales lines.
Customer-specific pricing	If the check mark is set here, the invoices are immediately posted. If the check mark is not set, the invoices are only created as sales invoices. You can then check these and must post them in a second step.

WebPortal Category & Article Assignment

Any number of WebPortal categories can be created. Each WebPortal category can contain any number of articles.

Each WebPortal category can be assigned an image.



WebPortal Category

Code	Code of the WebPortal category
Description	Name of the WebPortal category
Article display sequence	Specifies the order in which the articles are listed in the selection list. Options: <ul style="list-style-type: none"> - Alphabetical: Alphabetical after the WebPortal Article description - Article number: After the article number - Display sequence: According to a sequence to be defined in the article list
No. of articles	Specifies how many articles are assigned to this WebPortal category.

WebPortal Category Article

Article no.	Part number of the selected article
Article description	If 1:1 is transferred from the article card, the following cannot be changed
WebPortal Description	Will be in a first step from the item description you can be changed. The WebPortal description is displayed in the selection list during the order process.
Presentation sequence	If the option 'Display order' is selected in the WebPortal category, this must be specified here.

Catering offers and orders

Via the menu item Catering the lists of open catering offers and orders are displayed.

These can be newly created or viewed here. If they are entered via the WebPortal on the Internet, they can also be found here, but cannot be edited.

The document header is filled in in the same way as for standard sales documents.

New is the field 'WebPortal'. If a WebPortal is selected here, the result is

- Existing lines are deleted.
- Depending on the selected display sequence of the WebPortal categories linked to this WebPortal and the articles assigned to them, document lines are created.

The articles of each category can be shown or hidden to make the entry clearer.

The quantity can be adjusted either directly in the field 'Quantity' or step by step in the columns '.1' or '+1'.

Bearbeiten - WebPortal Auftrag - 1001 · Essen auf Rädern

START AKTIONEN KitCat GmbH

Ansicht Bearbeiten Neu Verwalten Bemerkungen Anhänge Freigeben Status zurücksetzen OneNote Notizen Links Aktualisieren Filter löschen Gehe zu

1001 · Essen auf Rädern

Allgemein

Debitorenname: Essen auf Rädern WebPortal: INTERN
 Externe Belegnummer: Fälligkeitsdatum: 04.12.2019
 Kontakt: Mr. Mike Nash Gewünschtes Lieferdatum:

Mehr Felder anzeigen

Zeilen

Suchen Filter Filter löschen

Nr.	Beschreibung	-1	+1	Menge	Einheiten...	VK-Preis	Zeilenbetrag
▷	Speisen - intern	<input type="checkbox"/>	<input type="checkbox"/>				
◀	Getränke - intern	<input type="checkbox"/>	<input type="checkbox"/>				
63015	Red bull	<input type="checkbox"/>	<input type="checkbox"/>	1	DOSE	2,00	2,00
63025	Almdudler	<input type="checkbox"/>	<input type="checkbox"/>	4	TR	1,99	7,96
63050	Coca-Cola 0,3l	<input type="checkbox"/>	<input type="checkbox"/>		FL	2,65	
63101	Schartner Bombe Orange 0,25l	<input type="checkbox"/>	<input type="checkbox"/>	3	Kl	1,25	3,75
63102	Schartner Bombe Zitrone 0,25l	<input type="checkbox"/>	<input type="checkbox"/>		Kl	1,25	
63110	Red bull Flasche	<input type="checkbox"/>	<input type="checkbox"/>	2	FL	3,00	6,00
63115	Red bull cola	<input type="checkbox"/>	<input type="checkbox"/>		FL	2,75	

Rechnungsdetails 04.11.2019 1M(8T)
 Lieferung und Abrechnung Essen auf Rädern
 Außenhandel

OK

The menu item 'Release' in the upper menu bar completes the entry and copies the document to the sales area. The document number remains the same, but only lines containing a quantity are created. Neither the WebPortal nor the sales document created from it can be changed.

If the upper release is revoked via the menu item 'Reset status', then

- If the lines of the linked sales document are deleted
- The WebPortal document can be changed

Afterwards, the WebPortal document can be converted back into a sales document using the menu option 'Release'.

Data export FiBu

Basic information

KITCAT 365 provides a basic, flexible model for exporting bookings to other systems.

Depending on the target system, adjustments are necessary, usually in the following areas

- Logic of the data records (with/without collective postings, tax postings, ...)
- Structure of the data records
- etc.

necessary.

The posting facility must ensure that the same posting logic is used when posting purchasing and sales documents as in the system that is to transfer the postings.

This requires that in both systems the codes for

- G/L accounts
- Debtors
- Creditors
- Dimensions used

are identical.

Otherwise, you must use additional fields to ensure the assignment.

Procedure

Two separate types of export are foreseen:

- Export of all bookings that come from purchasing
- Export of all bookings that come from sales

These two areas can be exported independently of each other.

The export takes place in 2 steps.

Prepare posting export

The posting records that are eligible for export are analyzed and marked.

Data records that are not to be taken into account (e.g. tax postings, postings to collective accounts, ...) are excluded.

In the so-called 'Export Journal', the scope of the export (current no. from/to), the users and the date and time of the export are recorded in a new line.

export journals

The export journals show the individual exports.

The 'Export File' action writes the accounting records covered by this journal to a file and stores them in a user-defined directory/name.

The user and the date and time of the last export to a file are noted in the journal.

The record structure of the file has to be adapted depending on the target system.

A journal entry can be exported to a file as often as required.

Price maintenance Purchase prices

Basic information

With KITCAT 365, they have the option of exporting their suppliers' prices by exchanging an Excel sheet and importing them with the updated prices to keep them up to date.

Based on your entries and selections, an Excel sheet is created with the desired articles from your suppliers.

If articles with 'automatic price maintenance' are marked in the vendor/article catalog, the function of adding purchase prices when posting incoming invoices is disabled.

Article selection

When selecting the articles and suppliers for which they provide article price maintenance, they can support KITCAT 365 in such a way that the effort involved is kept to a minimum.

Affected fields for the setting

Creditors

Field: 'automatic price update', options:

- No article : no Excel sheet is created for this supplier to exchange price information
- All articles: An Excel sheet is generated for all articles that are maintained via "Articles" for the vendor or "Vendors" for the article.
- Selected articles: An Excel sheet is generated for all articles that are marked with a check mark in the column 'automatic price update' via 'Article' on the vendor or 'Vendor' on the article.

Supplier articles

- Here the field 'autom. price update' can be maintained in case of the selection 'Selected articles' at the vendor for the automatic price update.

Procedure

After the article selection has been made as described above, the tasks 'Price maintenance', 'Create electrical price update' can be used to create an Excel sheet for all affected suppliers or for selected suppliers as a basis for the price entries by the supplier.

This is transmitted to the suppliers concerned. They fill out the sheet according to the information provided and return it.

Via the task 'Price maintenance', 'Import electrical price update' the individual Excel sheets are read in and the purchase prices are updated.

The option 'Set as agreed price' marks the prices to be imported as 'agreed price' (see Purchase Prices).

Related Updates

In addition to updating the purchase prices for the relevant vendors, the tables

- Vendors/articles
- References

is filled with new values, if available.

Tenders

Basic information

The module supports the user to define and manage the tenders of a shopping cart.

In addition to basic data of the tender, the process, the participants and the shopping basket can be defined.

Tender data

Tender code: either manual number assignment or with the help of a number range

Title of invitation to tender: Name of the invitation to tender

Max. Number of tendering rounds: Specifies the maximum number of bidding rounds

Current tender round:

No. of participants

No. of articles: indicates how many articles/unit combinations the shopping cart contains

Procedure

Here you can define the process of the tender

Participants

The participants are selected from the contact table. If the company contact is already a vendor, the values are displayed in local currency for purchasing, possibly invoice discounts and cash discounts.

These can be calculated for a date interval using a filter that restricts the totals calculation.

shopping cart

Selection of the articles or article/unit combinations to be tendered.

Using the menu bar/Add items, you can add a large number of items to the shopping cart by filtering on item fields. For each unit stored with the articles, a line is created in the shopping cart.

The manual addition of articles is of course also possible.

The values in the columns Purchasing (quantity), Purchasing (MW) and Average purchase price are calculated and displayed. These values can be adjusted by setting appropriate filters for the totals calculation.

As soon as the participants confirm their prizes, the values are displayed in the columns Best Price Round x.

Tender menu bar

Add article

Enables the mass addition of item/unit combinations to the shopping cart.

Next tender round

Increases the bidding round, also for those participants who have the status 'invited'.

Create tender forms

Generates, based on the shopping cart, the tender form to be filled out by each participant in the tendering round.

Menu bar Participants

Linked information

Tender documents

View of the tender forms created for this participant and possibly already completed and returned.

The Best Equity Price is displayed in green, the Highest Equity Price in red.

In addition to his EK-Prize, the Best EK-Prize, the Highest EK-Prize, the Average EK-Prize and the deviations from the Best EK-Prize are shown.

Comparison

Shows the purchase prices confirmed for the shopping cart by this participant in the individual bidding rounds.

The best EK price is shown in green.

Functions

Excel

Export of the bidding form for the selected participant and the bidding round. The Excel workbook created in this way can then be sent to the participant for processing.

Import

With this function, the Excel workbook created above and edited by the participant is transferred and the prices offered are transferred to the participant's bidding sheet.

Cash box connection

Basic information

Basically we recommend the use of the cash register software Front Office from SiTec. This offers a deep integration, both in the exchange of master data from KitCat 365 and in the display and transmission of bond data. Please refer to our own instructions.

At the same time, KitCat 365 offers a framework for connecting other POS systems. The aim of the development was to provide a framework that is as flexible as possible and easily adaptable to the POS system used.

Adjustments are usually necessary in the area of data formats.

Transmission of the article data to the cash registers

With this, article data is exported and thus transmitted to the cash registers.

Transmission of the bond data from the cash registers

The bond data of the cash registers are taken over. In KITCAT 365 these are displayed as individual receipts and linked to the PLU numbers of the articles at the cash register with the articles from KITCAT 365.

The receipts created in this way are converted into sales headers & lines in KITCAT 365 in the background and posted.

Definition of the funds

The menu item 'cash registers' calls up the input mask in list form.

The allocation is made during receipt creation by means of the cash register number and the indication of the restaurant in which the cash register is located.

Further distinctions can be made by specifying the type of till.

Definition of the price lists to be used

In the restaurant card, the 'Price group' field can be used to indicate the price list that is to be applied to this restaurant. If no entry is made in this field, the sales price from the article card is used.

Definition of the PLUs (Price Look Ups) to be used at the cash registers

The link between the KITCAT 365 article numbers and the PLUs used at the cash registers is made via the menu item 'POS PLU'.

There are 2 types of article linking:

- 1 article at the POS = 1 unique article in KITCAT 365-
- 1 article at the POS = 1 menu line article in KITCAT 365.

This is due to the fact that, for example, the POS button 'Soup of the Day' is usually assigned to a PLU, but the soup of the day changes daily and thus corresponds to a changing article number in KITCAT 365.

The allocation can be made in steps depending on the structure of the restaurants and cash registers.

No differentiation between restaurants

In this case the same assignments KITCAT 365 articles - POS PLU are valid for all restaurants. The POS numbers per restaurant are unique.

Therefore the indication of the restaurant can be omitted.

No differentiation between cash registers

In this case all cash registers have the same assignments KITCAT 365 Article - Cash Register PLU.

Thus the specification of the cash registers can be omitted.

No differentiation according to menu lines

If the same menu lines are available in all restaurants, this specification can also be omitted.

The PLU type indicates whether the assignment is a 1:1 assignment or an assignment by menu line lines.

The article assignment in the course of the receipt transfer is now hierarchical.

Transfer of the bond data

Over the task 'Import cash register data' the data of the cash registers (usually from the daily statement) are transferred.

The menu item 'Cash register import journal' displays the individual transfers and creates them via the process 'Create receipts'.

The menu item 'Receipt overview' shows the transferred heads of receipts. The column 'Missing articles' shows for how many articles of this receipt no KITCAT 365 articles were found. This indicates missing allocations in the table 'POS PLU'.

Via 'View' in the item 'Manage' or by clicking on the receipt line the receipt opens and the lines are displayed.

After correction or addition of the article allocations, a new creation of the receipts can be made via 'Create receipts' as before. All old receipts of this data transfer are deleted and recreated.

This must be done until all article assignments are correct.

The vouchers

Receipts have receipt heads and receipt lines.

The data from the cash registers is transferred and, if necessary, supplemented with data from KITCAT 365. Thus, the rows contain PLUs as well as the corresponding article numbers and article texts from KITCAT 365.

Processing the receipts

Via the menu item 'Cash Import Journal' and the transaction 'Post Receipts' the receipts are booked as invoice.

Only receipts that have not yet been posted and that do not contain any missing items are processed.

Receipts that have been posted correctly are marked with 'Booked' in the receipt header.

EDI - Editel Gastro Standard

The EDI implementation is based on the Editel and Gastro standards for the exchange of

- Pricat
- Order
- Desadv
- Invoice

Pricat

The Pricat is transferred to the catalog items in the first step.

The catalogue article was extended accordingly, furthermore there are new tables for the parameters (allergens, ...), the article units and the purchase prices.

If the supplier article number is defined as the common article number, the assignment to the NAV article number is made via the article reference.

Since the Pricat only knows PCE, KGM and LRT as uniquely defined units, the units are assigned as follows:

- If there is a unit with the same quantity factor in the article units, the following is converted into this unit
- If there is no such article unit, the packaging unit is used as the unit. If it does not exist as a unit, it is created and marked with '-EDI' in the text.

Extension of the standard functionalities

Purchasing

Contact person in documents

The data for the contact person is taken from the employee data.

In addition, the link to the employee master record via the Fed 'Employee No.' must be created in the user setup.

The field 'Assigned user ID' is used in the document headers.

The fields are then transferred as follows:

- 'contact person name': employee first name + employee last name
- 'Contact person telephone number': Employee company telephone number
- 'Contact person e-mail': Employees Company e-mail

If necessary, these fields can also be filled in.

Sale

Contact person in documents

The data for the contact person is taken from the employee data.

In addition, the link to the employee master record via the Fed 'Employee No.' must be created in the user setup.

The field 'Assigned user ID' is used in the document headers.

The fields are then transferred as follows:

- 'contact person name': employee first name + employee last name
- 'Contact person telephone number': Employee company telephone number
- 'Contact person e-mail': Employees Company e-mail

If necessary, these fields can also be filled in.

Stock

Evaluations, reports

In addition to the KitCat 365 standard evaluations, there are standard queries that use PowerPivot tables in Excel as OData connections.

Reports

Menu - Cost of goods

Queries

Production data

Cash desk evaluation

Calculation

Analysis Purchasing

Cost of sales

Accounting for food recipients

Settlements 1:1 to food recipients

Usually for home residents or people who have bought meals on wheels.

Settlement to the institution

This can happen in schools or kindergartens if they themselves charge the costs internally or if the costs are covered 100% by third parties (municipality, ...).

Settlement 1:n, also to non-eating persons

E.g. in schools and kindergartens where parents - also separated (divorce) - or cost sharing takes place.

Procedure

"Invoiced to": Here you specify to whom, if applicable, the invoice is to be sent:

- Empty:
No action or the customer(s) must be assigned manually.
- Foodie:
 - Food recipient Type Company: When the person is created for these companies, the person is created as a customer.
 - Lunch recipient type Person: A customer is created - if not already existing - on the basis of the data of the lunch recipient and the 'Std. customer templates' (see below).
 - If the category is Company, no customer is created for the company.
- Institution:
 - Food recipient Type Company: If it does not already exist, a customer is created on the basis of the company data and the 'Std. customer templates' (see below).
 - Food recipient category Person: If not already available, a customer is created on the basis of the data of the company assigned to the person and the 'Std. customer templates' (see below).
- Others:
In this case, the customer(s)
must be assigned manually
, if necessary.

After creating the customer, you can edit the customer.

At the same time, a data record is created in the table 'Food recipient customer'. If no further data records exist for this food recipient, it is assumed that 100% of the costs are covered.

Structure

KITCAT 365 makes it possible to map the most diverse corporate structures.

General information

The lowest element of the structure is the database. The database contains the application.

All clients that represent the second level of the structure therefore use the same application, in other words, the clients only differ in terms of data, but not in terms of application.

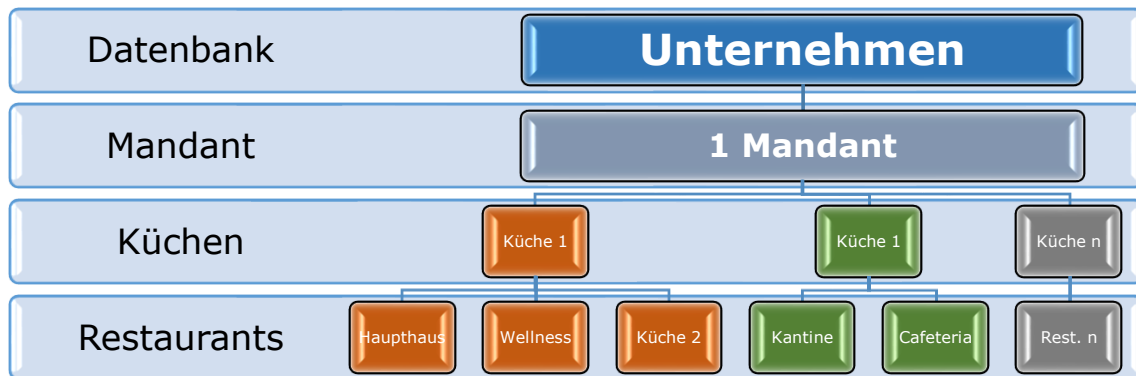
A client can have several units of responsibility. Users can be linked to responsibility units to give them only a limited view of the data. Storage locations can be assigned to units of responsibility.

The use of units of responsibility is not mandatory.

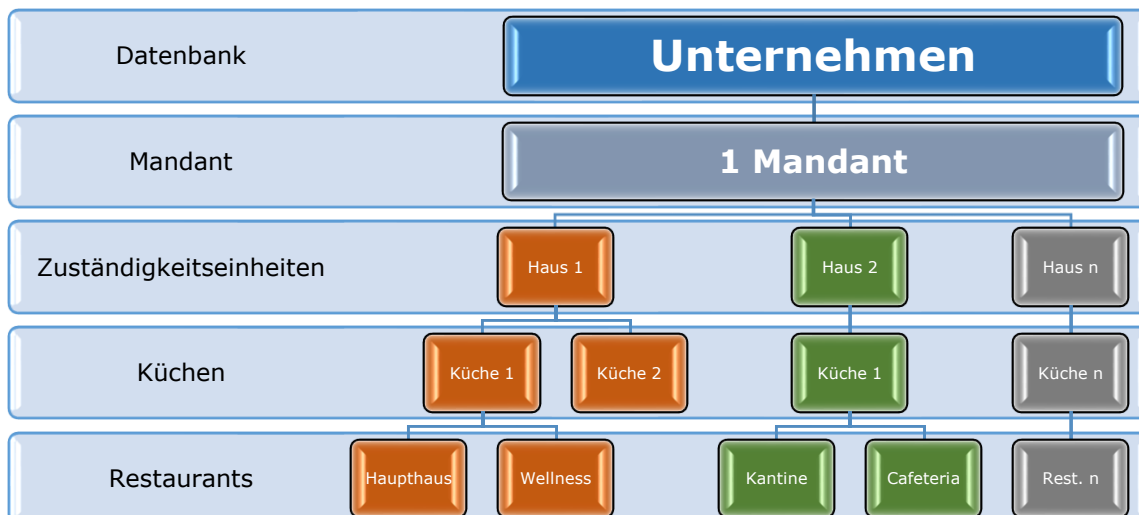
The use of units of responsibility is useful, for example, in the case of an organization that manages several buildings.

The next level in KICAT is defined by the kitchens. Kitchens can be assigned to units of responsibility. This means that the view of kitchens or data based on kitchens can also be restricted to the level of responsibility.

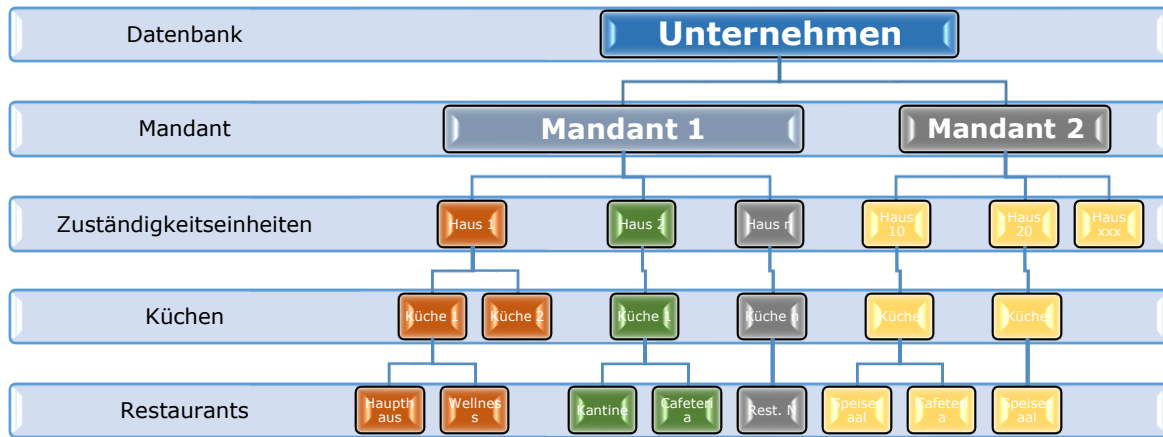
Example 1



Example 2



Example 3



Changes in the standard system

Changes have been introduced in the standard objects as follows:

Article

Changes in the fields 'Description' and 'Description 2'

- these changes are also transferred simultaneously to the recipe lines.
- The new field 'Overall description' is formed from these fields

Changes in the field 'Supplier article number'

If this field is filled

- a new data record is created in the table 'Vendor Article' or
- an already existing data record modified if necessary

best practice

Units

The definition of units, especially the base unit, is of central importance and has far-reaching consequences.

Base unit: the unit with which the stock level is specified and to which other article units are converted in relation to it.

Further article units: further units of an article, specifying the conversion factor to the base unit.

The units are defined on the article card for the basic unit and via the table 'Units' on the article for other units.

The base unit, which is highlighted in the Units table, always has the value 1 in the 'Quantity per unit' field.

The other units specify the reference to the base unit in the Quantity per unit field.

Note: Once a booking has been made with this item, can't the base unit be changed to another unit with a value other than 1 in the 'Quantity per unit' field?

Example:

	Code	unit quantity
Base unit	KG (kilogram)	1
Further unit	GR (gram)	0.001
Further unit	T (ton)	1.000

Articles can be ordered and sold with the other units. In the background, the quantity is also converted to the base quantity and then used for the expected stock level, etc.

As a rule, additional units should only be used to describe articles with identical base units in packaging units and their weight or volume specifications.

Example:

	Code	unit quantity
Base unit	Can (0.5 litre)	1
Further unit	6 pack	6
Further unit	Pallet	60
Wide unit	Litres	2

It is problematic to use additional units for articles that are also available in other package sizes. This means that an article is available in both the 1 kg tube and the 5 kg bucket.

Example:

Bad: 1 internal article number 12344, mustard

	Code	unit quantity
Base unit	tube 1kg	1
Further unit	Bucket 5 kg	5
Further unit	kg	1

Correct: 2 internal articles (also corresponds to the fact that there are 2 supplier articles)

- internal article no. 12344, mustard tube 1kg

	Code	unit quantity
Base unit	tube 1kg	1
Further unit	kg	1

- internal article no. 12345, mustard bucket 5 kg

	Code	unit quantity
Base unit	Bucket 5kg	1
Further unit	kg	0,2

For these reasons in particular:

- Manufacturers or suppliers use separate article numbers for each package size. If article master data is to be transferred via EDI, for example, and the document flow to/from the vendor is also to take place via interfaces, a clear article assignment is not always possible.
- Usually the price per kg is not identical, i.e. the price per kg in the tube differs from the price per kg in the tub. This results in a distorted cost price determination and an incorrect stock value or material price for recipes.

Therefore the following rules apply:

1. One article must be created per package size. The different packaging units can be represented by the other article units, as can the conversion to weights/volumes.
2. For articles that are used in recipes, weight or volume related units should or must also be specified. This is to be seen as a recommendation that cooks usually do not think in terms of cans but in terms of weight/volume.

Basic recipes/recipes/menus

Due to its flexibility, KitCat 365 allows the most varied recording of basic recipes, recipes and menus.

On the basis of the tasks set, the following implementations have proven to be advantageous.

It has proven to be advantageous to map the individual production steps when designing recipes.

Basic Recipes

Basic recipes should serve as building blocks for recipes.

Therefore, when choosing the base unit of a basic recipe, the further use in recipes must be taken into account.

Here it has proven to be advantageous to use either kilograms, grams, litres or pieces (portions) as the basic unit.

In exceptional cases, however, it is also advisable to use a unit which corresponds to the production container used. For example, sheet metal for cakes, ...

In this case there should be a further unit, e.g. 'portion', which is used in succession in recipes.

The use of kilograms, grams, litres or pieces is also advantageous as units in the basic recipe lines. The use of units such as can, bucket, ... is not recommended.

Examples:

	Base unit	Further units
Potato peeled, quartered	Kilogram	(grams)
Spätzle	Kilogram	(grams)
Basic soup	Litres	(grams)
Dumplings 150 gr.	piece	-
Cake base 24 port.	Sheet metal	Pieces/Portion

Recipes

The same rules apply to recipes that are themselves reused in recipes as for basic recipes.

For recipes that correspond to the last level of production, the base unit should be piece (portion).

If recipes are subsequently compiled into menus, care must be taken when selecting the basic unit or other units.

Recipes

Menus represent a fixed composition of several recipes. In this case, the recommended basic unit is piece (portion).

Example Cheeseburger with French fries

Variant 1

The basic components are purchased, recipe has only one level

Cheeseburger with french fries			Recipe quantity: 100 pieces
lines	Article	Quantity	Unit
	Bread roll	100	piece
	Loafs TK, 200 gr	100	piece
	slice of cheese	100	piece
	Sliced tomato	100	gr
	Cucumber slice	100	gr
	Burger sauce	200	gr
	French fries TK	15	kg
	Oil	3	L
	Salt	200	gr

Variant 2.1

The loaf is self-produced, all in one recipe -> not recommended

Cheeseburger with french fries			Recipe quantity: 100 pieces
lines	Article	Quantity	Unit
	Bread roll	100	piece
	Minced meat 50/50	20	kg
	Onion	1	kg
	Salt	0,5	kg
	Oil	1	L
	slice of cheese	100	piece
	Sliced tomato	100	gr
	Cucumber slice	100	gr
	Burger sauce	200	gr
	French fries TK	15	kg
	Oil	3	L
	Salt	200	gr

Variant 2.2

The loaf is self-produced, several recipes -> recommended

Advantage: recipe 1 can be used several times

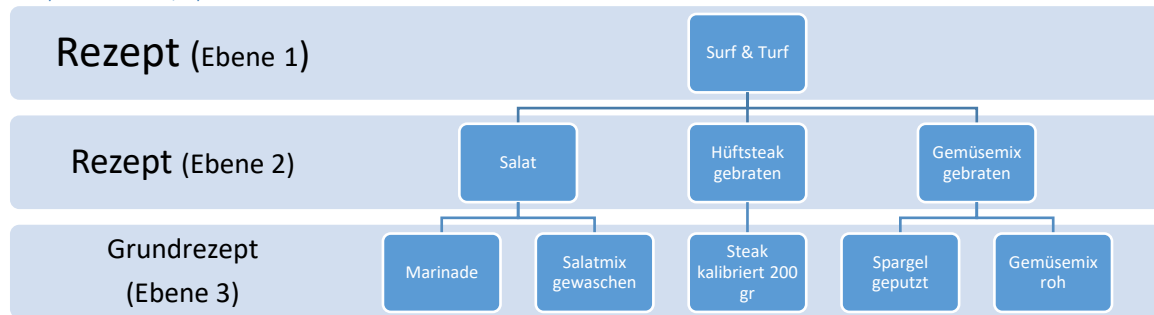
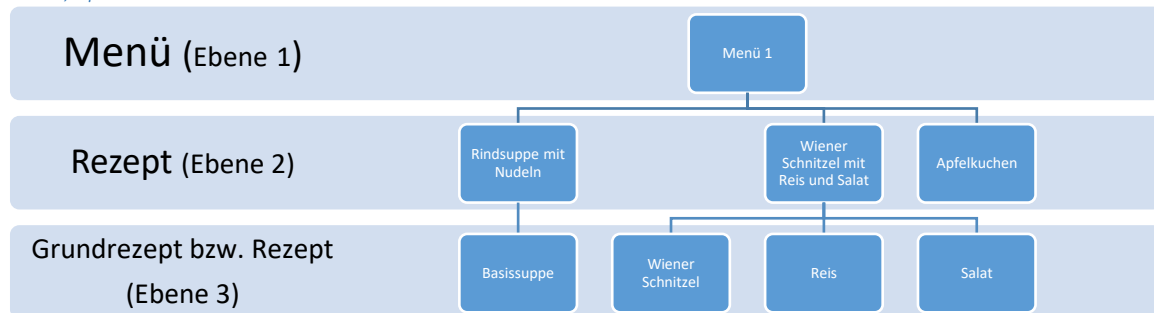
Recipe 1: loaf 200 gr

loafs 200 gr			Recipe quantity: 10 kg
lines	Article	Quantity	Unit
	Minced meat 50/50	10	kg
	Onion	0,5	kg
	Salt	0,25	kg
	Oil	1	L (-> minimum amount for deep-frying)

Recipe 2: Cheeseburger with French fries

Cheeseburger with french fries			Recipe quantity: 100 pieces
lines	Article	Quantity	Unit
	Bread roll	100	piece
	Recipe loafs 200 gr	20	kg
	slice of cheese	100	piece
	Sliced tomato	100	gr
	Cucumber slice	100	gr
	Burger sauce	200	gr
	French fries TK	15	kg
	Oil	3	L
	Salt	200	gr

Examples

Recipe structures, up to 99 levels*Menu, up to 99 levels*

Menu

The menu is formed from the menu lines and menu line groups.

In the restaurant master data the menu lines and menu plan line groups are defined for the restaurant. Several menu lines can be assigned to a restaurant.

However, a restaurant can only have one menu line group that applies to all assigned menu lines.

Often only one menu line is used per restaurant. The individual dishes are represented by the lines.

Example for several menu lines:

	MENU LINES		
	Home cooking (HK)	Vegetarian (Veg)	Healthy & Fit (GuF)
Line Soup	Soup HK	Soup Veg	Soup GuF
Line Main course	Main course HK	Main course Veg	Main course GuF
Line Dessert	Dessert HK	Dessert Veg	Dessert GuF

In the above example, there is one soup, one main course and one dessert per menu line.

If the above example is to be illustrated with only one menu line, it looks like this:

	MENU LINE
	Standard
Line Soup HK	Soup HK
Line Soup Veg	Soup Veg
Line Soup GuF	Soup GuF
Line Main course HK	Main course HK
Line Main course Veg	Main course Veg
Line Main course GuF	Main course GuF
Line dessert HK	Dessert HK
Line Dessert Veg	Dessert Veg
Line Dessert GuF	Dessert GuF

The difference between the two options is primarily that, in the case of only one menu line, the customer can freely choose which soup, main course and dessert he wants -> free choice of components.

I.e. he can choose for

example the *soup Veg*, the *main dish HK* and the *dessert GuF*.

In the example of multiple menu lines, he can only select the menu line -> Menu line selection.

I.e. if he chooses e.g. *Healthy and Fit* he gets the *soup GuF*, *main dish GuF* and *dessert GuF*.

KitCat 365 thus offers them the possibility of being able to offer a wide range of different offers per restaurant.

Menu

Depending on the structure of the company or companies, there are different scenarios for the structure of the storage locations.

In KitCat 365 it is on the one hand possible to create any number of storage locations. These can correspond to both physical storage locations and virtual storage locations.

Storage locations themselves can again be divided into storage bins.

Kitchens

Kitchens can be assigned 2 storage locations:

- Storage location (warehouse)
- Storage location (production)

Usually, the storage location (production) corresponds to the storage location (warehouse). A distinction is only made in complex structures. The division into 2 storage locations means that a further process step, namely the transfer of stock from storage location (warehouse) -> storage location (production), must take place between the storage locations.

It is generally assumed that the stock levels at the storage location (warehouse) are subject to a periodic inventory, that is, consumption is also associated with the withdrawal from the storage location (warehouse).

In order to get a better overview of the stocks at the storage location (warehouse) in large kitchens, the storage location (production) is used via stock transfers and consumption only takes place with versions from the storage location (production).

Flow of goods

Scenario 1: Each kitchen has its own storage location

In this case, the kitchens order individually, specifying their storage location (warehouse) and take the required products from this storage location (warehouse) using frames.

Alternatively, by using the storage location (production), the consumption can be determined by stock transfers and versions from the storage location (production).

Scenario 2: Central warehouse, all kitchens order exclusively from the central warehouse

Scenario 3: Central warehouse, the kitchens order partly via the central warehouse, partly via their warehouse (warehouse)