

Cloud hosted or district Hosted, TrakNOW provides single database design for seamless integration between business processes across all components. Workflows facilitate functions that cross multiple levels of management - site manager, supervisor and District, Warehouse, Central or Base Kitchen staff.



District Enterprise



- Menu Planning displaying food components and sub components, such as red/orange vegetables & Nutrition Analysis
- Supports initial import of vendor items via spread sheet
- Ingredient/Inventory/Commodity, Recipe and Menu Management Program, Site, Vendor, Central Distribution, and Bid management
- Supports easy access to any site for supervisors performing site functions
- Central processing of requisitions for district approval prior to purchase



Inventory

- Physical Inventory Counts, Valuation, Perpetual Inventory, Adjustments
- Pick inventory and list reasons - pick for production, spoilage, expiration
- Order based on par; set reorder point, min/max par



Ordering

- Purchase Orders to Vendors & electronic ordering
- Supply Orders to internal suppliers
- Requisitions for central approval
- Supports pre-coded shopping lists
- Pre-order for all suppliers & break order automatically to multiple suppliers
- Integrated receiving & invoice reconciliation



Production

- Edit and forecast menus, add/manage leftovers, make substitutions
- Print production worksheets with menu plan, allergens and temperatures targets, plus recipes, pick lists, and production summary
- Deplete inventory automatically based on production records
- Record production, leftovers, discards, temperatures, meal participation, adult and ala carte sales, special programs and notes
- Print Production Reports customized for state requirements
- Order based on menu forecast for multiple menus or sites and any date range



Central Production - Central/Base Kitchen



- Supports Central and Base Kitchens serving any number of serving locations, satellites sites, and other programs
- Automatically combines requirements, scales production recipes, creates pick lists and transfer documents
- Supports both “push” and “pull” configurations

Central Distribution - Warehouse

- Supports supply requisition and transfers between sites and other sites or warehouses. Plus picking, staging, and routing of inventory for delivery

TrakNOW is USDA - Approved for nutrient analyses required in the school meal programs and for use in certification of compliance with the National School Lunch Program meal pattern requirements.

Food Based Menu Planning Compliance Reporting

Food Based Menu Planning Compliance												
Date: 3/19/2018												
Site: Cherry Elementary School												
FB Age Group: Lunch Grades K-5												
Menu: Elementary Lunch Day 1												
Meal Name	Meat/Meat Alternate (MMA)			Grains/Bread								
	MMA oz eq	Grade Group Minimum Requirement	Meets Daily Requirement	Grain oz eq	Grade Group Minimum Requirement	Meets Daily Requirement	Whole Grain Rich oz eq	Grain Based Dessert oz eq				
Baked Cajun Fish	2.000	1.000	Yes	1.000	1.000	Yes	0.000	0.000				
Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group Minimum Requirement	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group Minimum Requirement	Meets Daily Requirement	Vegetable Juice cups	Dark Green cups	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
2.000	0.500	Yes	0.000	0.500	0.750	No	0.000	0.000	0.000	0.000	0.000	0.500
Milk												
Milk cups	Grade Group Minimum Requirement	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered	LFF Offered		RFF, RFU, WFF, WFU or Unassigned Subgroup Offered						
1.000	1.000	Yes	Yes	No		No						

* If the school has a waiver from the State Agency, low-fat flavored (LFF)/1% flavored milk is an acceptable variety.

Make sure that menus are compliant in every way and ready for review by auditors.

- ✓ Display food component subgroups on production records, such as red/orange vegetables
- ✓ Display descriptors such as Juice, Whole Grain Rich, and Dessert
- ✓ Display total contribution per menu item as well as contributions of individual ingredients
- ✓ Control display of items, recipes, ingredients, and patterns of production records
- ✓ Plan menus that meet cost constraints for average cost per meal
- ✓ Plan menus centrally with effortless deployment to all sites
- ✓ Plan Menu Cycles can be of any length - days, weeks, months
- ✓ Make last minute changes to menus for multiple sites at the same time
- ✓ Track left-overs (and waste) with automatic expiration and list leftovers available for future use
- ✓ Integrate effortlessly with Inventory to deplete raw ingredients and return unused items to stock
- ✓ Integrate effortlessly with Ordering to place orders based on portion forecasts, par levels, or lists
- ✓ Supports Central and Base Kitchens servicing satellite kitchens and special programs

Analyze a week's menu in a flash!

Production Menu Nutrient Analysis - Calories, Sat. Fat & Sodium

Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)				
	Menu's Value	Standard Value	Deviation	Error Messages
Calories (Kcal)	701.512	550.000 - 650.000	51.512	Correction Required: Calories are High
Sat. Fat (%)	6.212 (g), 7.970 (%)	<10.000 (%)	-2.03 (%)	
Sodium (mg)	1,171.098	≤1,230.000		

Seamless integration with inventory provides automatic costing

Menu Pre-Cost Detail								
Item Name	Code	Type	Serving Size	Serving Unit	Cost Per Serving	Projected Servings	Extended Cost	Cost %
Chicken, Nuggets, Breaded, Fully Cooked	105	Item	1	Serving (5 each)	\$0.7500	100	\$75.00	46.17 %
Baked Beans	I-1	Recipe	1	Scoop#6	\$0.2018	100	\$20.18	12.42 %
Seasoned Green Beans	I-3	Recipe	1	Scoop#8	\$0.17653	100	\$17.65	10.87 %
Sauce, BBQ, Bulk	340	Item	1	Ladle 1 (fl oz)	\$0.03897	100	\$3.90	2.40 %
Ketchup, Bulk	0137	Item	1	Ladle 1 (oz)	\$0.02536	100	\$2.54	1.56 %
Milk	M1	pattern	1	Each (8 fl oz carton)	\$0.2400	100	\$24.00	14.78 %
Prod, Banana, Fresh	210	Item	1	Each (medium, 7" to 7-7/8" long)	\$0.19167	100	\$19.17	11.80 %
Grand Total							\$162.43	100.00%
Average Cost							\$1.62	
Total Avg. Cost Per Serving							\$1.62	

Item (Ingredient / Nutrition) Management Highlights

- ✓ Three ways to add nutrition to ingredients
 - ✓ Download items from USDA CN database with nutrient content pre-defined
 - ✓ Copy items from USDA CN or local database with ability to edit, plus Buying Guide info
 - ✓ Add nutrient data from nutrition labels
- ✓ Ability to upload product formulation statements, nutrition fact labels, pictures, and more
- ✓ Nutrition can flow from ingredients to recipes or recipes can link directly to nutrition as finished goods
- ✓ Add Food-based component contributions for Meat/Meat Alternates, Vegetables and sub groups, Fruits, Grains, and Milk.
- ✓ Single items, like an apple, can be “menued” directly and in patterns, reducing the number of recipes needed

Recipe Management Highlights

- ✓ Quick enter HACCP text “cut and paste”, allergen support
- ✓ User defined target temps or temperature ranges
- ✓ Scale up and down with two convenient units of measure per ingredient
- ✓ Supports unlimited recipes within a recipe
- ✓ Recipes can be defined as items (finished goods inventory) with delivery units
- ✓ Multiple serving types/sizes supported for each item and recipe
- ✓ Ability to upload photo



Pattern Management

Pattern Ingredients							
	Type	Ingredient Name	Code	Portion Size	Serving Type	Projected Servings	Item Mgmt type
	Item	Milk, White, skim, 8 oz	6882	1.00	Each (8oz)(1.00-244.00g)	50.00	Nutr & Inv
	Item	Milk, Chocolate,skim, 8 oz	213	1.00	Each (8oz)(1.00-244.00g)	150.00	Nutr & Inv

- ✓ Eliminate repetitious planning and forecasting of daily selections for milk, fruit, salad bars, etc.
- ✓ A **Pattern** is a simple grouping of like or related items organized by popularity, participation or user defined.
- ✓ The **Pattern** is “menued” and forecast as one item and breaks out in production as multiple items, allowing items to be tracked individually for usage, leftovers, disposition/waste, HACCP, allergens.

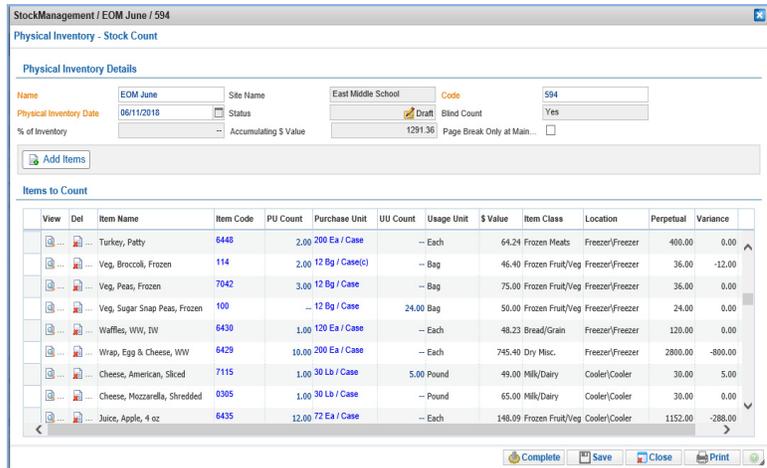
Physical Inventory Counts and Valuation Reporting

Inventory Counts and Valuation is a great place to get started with TrakNOW. Jump right in by importing items from your prime vendor or enter your items through a convenient on-screen wizard and you are ready to go.

Accurate Counts!

Custom design count sheets

- ✓ Design centrally or by school site
- ✓ Option to require “blind” counts
- ✓ % of inventory spot counts
- ✓ Count by active items
- ✓ Add items to sheet by location, class, category, alpha, code, predefined list, etc.
- ✓ View item supply definitions with one click of your mouse
- ✓ Sort by location, shelf order, alpha, code, class, etc.
- ✓ Move items up and down the list using arrow buttons to create any order
- ✓ Print count sheets to match screens for accurate data entry
- ✓ Supports Supervisor and/or District Approval of submitted counts.



Add Value

Print count sheets to match screens for accurate entry

traknow									
<u>Physical Inventory</u>									
Site: Main High School									
Date: 4/22/2009									
Name: Spot Inventory Count									
Blind Count: Yes									
Status: Draft									
Item Name	Item Code	Purchase Unit	PU Count	Usage Unit	UU Count	Item Class	Location	Variance	Perpetual
Cheese, Cheddar, Shredded, Reduced Fat	221	30 Lb / Case		Pound		Milk/Dairy	Cooler/Cooler	N/A	N/A
Juice, Orange, 4 fl oz cartons	217	48 Ea / Case		Each		Frozen Fruit/Veg	Cooler/Cooler	N/A	N/A
Mayonnaise, Reduced Calorie, Bulk	215	4 G1 / Case		Gallon		Condiment/Sauce	Cooler/Cooler	N/A	N/A
Milk, Chocolate, 1%, 8 oz Cartons	213	50 Ea / Case		Each		Milk/Dairy	Cooler/Cooler	N/A	N/A
Milk, White, 1%, 8 oz Cartons	203	50 Ea / Case		Each		Milk/Dairy	Cooler/Cooler	N/A	N/A
Prod. Apples, Red, Fresh	211	138 Ea / Case		Each		Produce	Cooler/Cooler	N/A	N/A
Prod. Banana, Fresh	210	120 Ea / Case		Each		Produce	Cooler/Cooler	N/A	N/A
Prod. Carrots, Baby, Indv. Bags	214	100 Bg / Case		Bag		Produce	Cooler/Cooler	N/A	N/A
Prod. Lettuce, Shredded Iceberg, 5# Bags	216	4 Bg / Case		Bag		Produce	Cooler/Cooler	N/A	N/A
Prod. Peppers, Green Bell, Fresh	222	2 Bg5 / Case		Bag 5 Lb		Produce	Cooler/Cooler	N/A	N/A
Prod. Tomatoes, Fresh	206	20 Lb / Case		Pound		Produce	Cooler/Cooler	N/A	N/A
Tortillas, Flour, 6", 9 oz each	208	12 Dz / Case		Dozen		Bread/Grain	Cooler/Cooler	N/A	N/A
Tortillas, Flour, 8", 1.5 oz each	209	12 Dz / Case		Dozen		Bread/Grain	Cooler/Cooler	N/A	N/A
Yogurt, Strawberry, Individual Cups	218	48 Ea / Case		Each		Milk/Dairy	Cooler/Cooler	N/A	N/A

Hide or display theoretical perpetual inventory and variance

- ✓ Enter counts in Purchase Units
- ✓ Enter counts in Usage Units
- ✓ Enter counts in any Purchase Unit contained in the purchase history and TrakNOW will recognize it

All the tools you need to organize your inventory

Home > Catalog > Item Class Maintenance

Add Edit Delete Link Items Print

Class	
Name	Code
Central Schools	10
Food	1
Dry	60
Spices, baking, etc	600
Condiment/Sauce	601
Bread/Grain	602
Dry Misc.	603
Commodities	70
Meat/Alternate	10
Entrees	20
Fruits/Vegetables	30
Snacks/Ala Carte	40
Dairy	50
Non-Food	2
Small Equipment/Ware	3
Chemical/Paper	80

Items - Bread/Grain	
Name	Code
100% Whole Wheat Bagel, 2.5 oz, IW	8482
Bread, Bagels, Cinnamon Raisin, WW	6414
Bread, Bagels, Plain, WW	5-6411
Bread, Bun, Hamburger, WW	342

Four levels of Accounting Classifications for organizing inventory valuation and asset reporting, usage analysis, bid grouping, purchasing and receiving.

Inventory can reside in multiple locations for convenient and accurate count sheets

Home > Inventory Management > Location Hierarchy Maintenance

Add Edit Delete Link Items Print

Lines	
Name	Code
Warehouse	8
Freezer	Freezer
Cooler	Cooler
Aisle 1	A1
Shelf 1	S1
Bin 1	B1
Aisle 2	A2
Dry Storage	Dry Storage
Wares & Equip	Wares & Equip

Items - Bin 1	
Name	Code
Cheese, American, Sliced	7115
Cheese, Cheddar, Block	7110
Cheese, Monterey, Block	42155
Cheese, Mozzarella, Shredded	2-0305
Cheese, Swiss, Sliced	7114
Cream Cheese, Bulk	6415
Cream Cheese, Packet	6470

Display variances to double check count entry and select valuation methods and select options to display weighted average, FMV, brokerage, processing, storage, and pass through (net off invoice) values.

Inventory Variance Report

Site Name: Main High School

Physical Inventory Name: Spot Inventory Count Physical Inventory Date: 4/22/2009 Blind Count: Yes

Item Name	Code	Class	Purchase Unit	Perpetual		Actual		Variance
				Count	Value	Count	Value	
Cheese, Cheddar, Shredded, Reduced Fat	221	Milk Dairy	30 Lb / Case	0.00	\$0.00	1.17	\$76.05	-1.17
Juice, Orange, 4 fl oz cartons	217	Frozen Fruit/Veg	48 Ea / Case	0.00	\$0.00	0.46	\$4.37	-0.46
Milk, Chocolate, 1%, 8 oz Cartons	213	Milk Dairy	50 Ea / Case	25.00	\$300.00	2.20	\$26.40	22.80
Milk, White, 1%, 8 oz Cartons	203	Milk Dairy	50 Ea / Case	15.00	\$180.00	1.68	\$20.16	13.32
Prod. Apples, Red, Fresh	211	Produce	138 Ea / Case	0.00	\$0.00	3.00	\$94.00	-3.00
Prod. Bananas, Fresh	210	Produce	120 Ea / Case	0.00	\$0.00	0.63	\$14.40	-0.63
Prod. Carrots, Baby, Inlb. Bags	214	Produce	100 Bg / Case	0.00	\$0.00	3.00	\$60.00	-3.00
Prod. Lettuce, Shredded Iceberg, 5# Bags	216	Produce	4 Bg / Case	0.00	\$0.00	3.25	\$32.50	-3.25
Prod. Peppers, Green Bell, Fresh	222	Produce	2 Bg5 / Case	0.00	\$0.00	0.50	\$8.00	-0.50
Prod. Tomatoes, Fresh	206	Produce	20 Lb / Case	0.00	\$0.00	5.00	\$160.00	-5.00
Tortillas, Flour, 6", 9 oz each	208	Bread/Grain	12 Dz / Case	0.00	\$0.00	2.00	\$130.00	-2.00
Tortillas, Flour, 8", 1.5 oz each	209	Bread/Grain	12 Dz / Case	0.00	\$0.00	2.50	\$175.00	-2.50
Yogurt, Strawberry, Individual Cups	218	Milk Dairy	48 Ea / Case	0.00	\$0.00	5.00	\$48.00	-5.00
Bread, Bun, Hamburger, 4" Sliced	342	Bread/Grain	12 Pkg / Case	10.00	\$35.00	0.50	\$17.50	9.50
Bread, Sliced Loaves, Wheat	357	Bread/Grain	8 Lf / Case	15.00	\$150.00	2.00	\$20.00	13.00
Chem. Bleach	600	Chemical	6 Gl / Case	1.00	\$15.00	0.33	\$4.95	0.67
Chem. Oven Cleaner	601	Chemical	12 Cn / Case	0.00	\$0.00	0.17	\$5.10	-0.17
Chem. Pds. Steel Wool	602	Chemical	12 Bx / Case	2.00	\$50.00	0.42	\$10.50	1.58
Cups, Cheetos, Baked	356	Snacks	104 Ea / Case	0.00	\$0.00	2.12	\$49.82	-2.12

Inventory Valuation

Criteria :
Price Calculations : Use Average Price
Costs Displayed : Purchase Price
Site : Main High School
Date : 04/22/2009
Site Name: Main High School
*** - Commodities blended with purchased items possibly reflected in this value.

Item Name	Code	PU Unit	Qty	Value	Commodity FMV
Non-Food					
Chemical/Paper					
Paper Goods					
Paper, Napkin			3.00	\$90.00	
Paper, Trays, Foam, 5 Compartment	500	500 Ea / Case	1.00	\$25.00	
Paper Goods total.			4.00	\$115.00	
Chemical					
Chem, Bleach	600	6 Gl / Case	0.33	\$5.00	
Chem, Oven Cleaner	601	12 Cn / Case	0.17	\$0.00	
Chem, Pds, Steel Wool	602	12 Bx / Case	0.42	\$10.42	
Chemical total.			0.92	\$15.42	
Chemical/Paper total.			4.92	\$130.42	
Non-Food total.			4.92	\$130.42	
Total:			40.63	\$198.73	
Grand Total:			40.63	\$198.73	

Solutions that Handle Multiple Vendors Per Item as well as Commodity and Purchase

Item & shopping lists, purchase orders, requisitions, supply orders, transfers, receiving and invoice reconciliation

The ordering, menu based ordering and par ordering components provide the full range of options from manual order entry to fully automated order processing, with every link in the supply chain predefined to guarantee best practices district-wide.

Define purchase units, suppliers and supply chain hierarchy

- ✓ Supports an internal “Usage Unit” for each item plus Purchase and Pack Units for each supplier
- ✓ Warehouse or Central Kitchen and other inter-site transfer locations
- ✓ Order and transfer by any of the defined units for an item—Usage/Pack/Purchase
- ✓ Tracks prices for each supplier and vendor, multiple suppliers and vendors per item
- ✓ Tracks Fair Market Value for commodities, plus delivery, processing, brokerage, storage, etc.
- ✓ Uses suppliers/Vendor’s own code for ordering
- ✓ Displays ratio of Usage Units to Purchase Units for accurate ordering
- ✓ Supply chain priority easily edited with up and down arrows
- ✓ Sweeping vendor, price and priority changes can be applied to sites and groups of sites

Inventory Control Tab for each item allows easy management of supply chain

Item / Fruit, Applesauce, Canned / 9911276

General Details | Serving Types | Nutrition | **Inventory Control** | Food Based | Item Distribution | HACCP information | Bid Spec

Usage Unit

Usage Unit: Unit Measurement: Measure Type:

Use Central Kitchen Logic:

Define the relationships between the Usage Unit and the suppliers' Pack and Purchase units.

Supplier: Supplier Item Code:

Qty: of Usage Unit(s) in a Pack Unit:

Qty: of Pack Unit(s) in a Purchase Unit: Commodity:

Supply Units - Displays supplier unit definitions for the item including: costs, fees, Fair Market Value, Pass Through Value, purchase and sale price, as well as price

D...	Visib...	Supplier	Code	Qty	Usage Unit(s)	Pack Unit	Qty	Pack Unit(s)	Purchase Unit	Ratio	Commod...
	<input checked="" type="checkbox"/>	District (app test)	01234	1.00	Can #10	Can #10	6	Can #10	Case	6 #10 / Cs	No
	<input checked="" type="checkbox"/>	Warehouse	01234	1.00	Can #10	Can #10	6	Can #10	Case	6 #10 / Cs	No
	<input checked="" type="checkbox"/>	USDA Commodities	01234C	1.00	Can #10	Can #10	6	Can #10	Case	6 #10 / Cs(c)	Yes
	<input checked="" type="checkbox"/>	Primary Grocery	8888	1.00	Can #10	Can #10	6	Can #10	Case	6 #10 / Cs	No
	<input checked="" type="checkbox"/>	Warehouse	01234N	1.00	Can #10	Can #10	1	Can #10	Can #10	1 #10 / #10	No

Flexible Supply Chain Management

Easily set an order hierarchy for each inventory item:

Purchase Order:

- ✓ A Purchase Order is any order that goes directly to an outside supplier/vendor, formal or informal
- ✓ Print, e-mail or send via any electronic format - supplier interfaces available to many major suppliers

Supply Order/Transfer

- ✓ A Supply Order is any order that goes to the warehouse or any other internal site (all sites potentially have the ability to receive requisitions and transfer stock)
- ✓ Supply Orders may be rejected by the supply site, with a text message including reason or rejection
- ✓ Print pick lists directly from supply orders or groups of supply orders by deliver date or route
- ✓ Auto convert Supply Orders into Transfers and update Transfers based on actual picks and substitutions for printing of transfer documents
- ✓ Automatically commit stock based on orders and deplete based on transfers.

Requisition/Approval

A Requisition routes orders through an approval process by District or Central Purchasing. Upon approval items in the approved requisition are automatically split into purchase orders or supply orders, based on their supply chain hierarchy settings.

District supervisors, as well as site managers, can create simple lists or shopping lists with quantities already entered that can be used over and over, or use Menu Based and Par Order Components to create orders based on pre-set PARs or forecast menu needs. Users can edit and round up or down suggested quantities to the nearest purchase or usage unit. Requisitions automatically flow to the district for approval, Purchase Orders can be printed or e-mailed direct to vendors, and Supply Orders flow automatically to the warehouse.

TrakNOW supports settings and flags to automate the complex and tedious tasks involved in ordering, receiving, transferring and tracking stock

- ✓ Commodity Flag—sets tracking of FMV and other commodity related fees
- ✓ Commodities can be “blended” with purchased in the same item or set up as separate items
- ✓ Inventory control flag sets purchasing and receiving as a part of perpetual inventory
- ✓ Ordered by production flag sets items to be automatically ordered based on forecast menu requirements or only by par level

All costs are tracked simultaneously

FMV \$	Purchase Price \$	Delivery \$	Processing \$	Brokerage \$	Storage \$	PTV \$	Total Cost \$	Usage Unit Cost...
—	21.73000	2.00000	—	—	—	—	23.73000	3.95500
11.50000	0.00000	2.00000	6.25000	—	—	1.50000	6.75000	1.12500

Solutions for Ordering Based on Menu Portions Forecast, Pars, and Pre-made Shopping Lists

Document Management for Pre-Order Processing, Approvals, and Receiving

Pre-Order function facilitates every type of ordering from one screen

Via a simple, easy-to-use pre-order process, orders can automatically reflect forecast menu needs, par and re-order points, filtered by class, category, supplier or location. Or users can access simple lists and shopping lists with quantities already entered. Site managers can edit and round up or down to the nearest purchase or usage unit. Once the manager is happy with the order he/she presses one button and the order is split into Requisitions for district or supervisor approval, Purchase Orders direct to vendors (in draft, for later editing and submission), and Supply Orders to the warehouse, all based pre-assigned setting in each item.

The screenshot shows the 'PreOrder' application window. At the top, it displays 'Pre Order' and 'Delivery Details' for Order Id 6261, Status Draft, and Delivery Date 06/15/2018. Below this are buttons for 'Add Items', 'Add PAR Items', 'Add Shopping List', 'Add Production Items', and 'Add Missing Items'. A 'Requisition - Items for Purchase' table is visible with the following data:

Select	Item Code	Item Name	Ord Qty	Purchase Unit	Description	Remarks
<input type="checkbox"/>	16105	Beans, Black, Canned	0.23	1 #10 / Cn - 6 Cn / Case(c)	6 #10 can/case; wo/salt	
<input type="checkbox"/>	301	Beans, Pinto, Canned	1.83	1 #10 / #10 - 6 #10 / Case(c)	6 #10 can/case; wo/salt	
<input type="checkbox"/>	107	Pizza, French Bread, Cheese	1.67	1 Ea / Ea - 60 Ea / Case	60 each/case; whole wheat, pasta sauce, mozzarella cheese	
<input type="checkbox"/>	105	Chicken, Nuggets, Breaded	2.00	1 Bg2.5 / Bg - 4 Bg / Case	4/2.5#bag/case; Tyson's #MFC582; Pre-cooked, Frozen	
<input type="checkbox"/>	336	Veg, Green Beans, Canned	1.70	1 #10 / #10 - 6 #10 / Case	6#10can/case; pre-cooked, w/out salt	
<input type="checkbox"/>	0108	Fruit, Peaches, Sliced Canned	5.08	1 #10 / #10 - 6 #10 / Case(c)	6 cans/case; sliced, without skins, extra light skins	
<input type="checkbox"/>	338	Fruit, Mixed Fruit, Canned	0.79	1 #10 / #10 - 6 #10 / Case	6 cans/case; sliced, with skins, extra light skins	

At the bottom of the window are buttons for 'Process PreOrder', 'Save', 'Close', and 'Print'.

Processing the Pre-order automatically creates Requisitions for District or Supervisor Approval, Supply Orders to the warehouse, central kitchen, or base kitchen, and Purchase Orders to outside vendors. Electronic interfaces send orders to participating vendors automatically on a real time or determined schedule.

The dialog box titled 'Message from webpage' contains a yellow warning icon and the following text:

Process Result:
 Order Id 6262 Type Requisition Order Created
 Order Id 6263 Type Supply Order Created
 Order Id 6264 Type Purchase Order Created
 Order Id 6265 Type Supply Order Created
 Order Id 6266 Type Supply Order Created

An 'OK' button is located at the bottom right of the dialog box.

Document Manager

Users can control and monitor all ordering and receiving activity in the Document Manager. View, delete, edit (if still in draft mode) and cancel or reverse. Suppliers and due dates are clearly marked. Click the top of any column to sort by column heading.

Home > Inventory Management > Document Manager

Approve
 Submit
 Transfer All
 Undo Selected Transfers
 Select All
 Unselect All
 Print
 Refresh
 Filter
 Sort

Requisition
 Purchase Order
 Transfer
 Receiving
 Preorder
 Supply Requisition

	View	Del	Edit	Document Type	Supplier	Destination Site	Document Status	Due Date	Document Id
<input type="checkbox"/>				Supply Requisition	*Central Kitchen	Cherry Elementary School	Draft	06/15/2018	6265
<input type="checkbox"/>				Purchase Order	Dairy Company	Cherry Elementary School	Wait2BReceived	06/15/2018	6264
<input type="checkbox"/>				Supply Requisition	*Warehouse	Cherry Elementary School	On Order	06/15/2018	6263
<input type="checkbox"/>				Requisition		Cherry Elementary School	Pending	06/15/2018	6262
<input type="checkbox"/>				Receiving	Produce Company	Cherry Elementary School	Draft	06/15/2018	6267

Receiving Screen

Enter the invoice number, check the vendor item code, edit any amounts received that are different than the amount ordered, add last minute ordered items, reject broken or spoiled items and record reason.

ReceivingOrder

Order Lines

General Details

Vendor: Dairy Company / 3
 Order Id: --
 Ordered Total Cost \$: 504.2400

Received Date: 06/15/2018
 Status: Draft
 Received Total Qty: 41.00

Invoice Number: 4586
 Ordered Total Qty: 42.00
 Received Total Cost \$: 492.24

Label Generator

Received Items - Received Items

Item Code	Supplier Code	Item Name	Rcv Qty	Rcv UOM	Rcv Price \$	Rcv Tot \$	Rjct Qty	Reason	Remarks	FMV \$	Pur Price \$
6882	213	Milk, White, skim, 8 oz	5.00	1 Ea / Ea - 50 Ea / Case	12.0000	60.00		--Select--		--	12.0000
7096	212	Milk, White, 1%, 8oz	14.00	1 Ea / Ea - 50 Ea / Case	12.0000	168.0000		--Select--		--	12.0000
6879	213	Milk, Strawberry, skim, 8 oz	3.00	1 Ea / Ea - 50 Ea / Case	12.0000	24.00	1.00	Date Expir		--	12.0000
213	213	Milk, Chocolate, skim, 8 oz	11.00	1 Ea / Ea - 50 Ea / Case	12.0000	132.0000		----- Breakage		--	12.0000
0500	0500	Juice, Orange, 4 oz	3.00	1 Ea / Ea - 72 Ea / Case	8.8700	26.6100		Date Expired		--	8.8700
7116	7116	Juice, Grape, 4 oz	3.00	1 Ea / Ea - 72 Ea / Case	14.8700	44.6100		Incorrect Item		--	14.8700
6435	6345	Juice, Apple, 4 oz	3.00	1 Ea / Ea - 72 Ea / Case	12.3400	37.0200		Seal Broken		--	12.3400

Partially received orders automatically create back orders (if allowed by the district) or can be closed by the user.

Rejected items can be recorded and subtracted from the receiving screen along with documentation of reason.

Solutions for Staging, Picking, Truck Routes, & Dynamic Inventory Management

Upon submission at any site or upon submission via central approval, supply orders are available instantaneously at the warehouse. If the “virtual” stock [on-hand (+) on-order (-) committed] is below what is required, a warning can be displayed (both to the ordering site and the stock clerk). Warehouse staff can easily pull supply orders into transfers by highlighting and clicking on orders. Picks lists can be generated by site or summarized for staging by delivery route, with sorting by location to optimize picking. Shipping tickets can then be arranged by order of delivery for optimal packing.

Home > Inventory Management > Document Manager

Approve
 Submit
 Transfer All
 Undo Selected Transfers
 Select All
 Unselect All
 Bulk Change

Requisition
 Purchase Order
 Transfer
 Receiving
 Preorder
 Supply Requisition

	View	Del	Edit	Document Type	Supplier	Destination Site	Document Status	Due Date	Document Id
<input type="checkbox"/>				Transfer	*Warehouse	East Middle School	Draft	03/22/2018	6124
<input type="checkbox"/>				Transfer	*Warehouse	West Middle School	Wait2BReceived	03/20/2018	6125
<input type="checkbox"/>				Transfer	*Warehouse	Cherry Elementary School	Wait2BReceived	03/20/2018	6126
<input type="checkbox"/>				Purchase Order	Primary Grocery	*Warehouse	Wait2BReceived	03/16/2018	6133
<input type="checkbox"/>				Purchase Order	Produce Company	*Warehouse	Wait2BReceived	03/16/2018	6134
<input type="checkbox"/>				Supply Requisition	*Warehouse	Cherry Elementary School	On Order	03/27/2018	6136
<input type="checkbox"/>				Supply Requisition	*Warehouse	East Middle School	On Order	06/15/2018	6138

Destination: East Middle School
Delivery Date: 3/22/2018

Pick List

Supplier: *Warehouse
Transfer Code: 6124

Item Name	Code	PU Qty	UU Qty	Purchase Unit	Picked Qty	Location	Remark
Ham, Honey, Smoked, Sliced	6409	1.00	5	1 Lb / Lb - 5 Lb / Case		Cooler/Cooler	
Prod, Celery	220	1.00	5	1 Lb / Lb - 5 Lb / Case		Cooler/Cooler	
Prod, Peppers, Red Bell	222	1.00	2	1 Bg5 / Bg5 - 2 Bg5 / Case		Cooler/Cooler	
Prod, Tomatoes	206	1.00	20	1 Lb / Lb - 20 Lb / Case		Cooler/Cooler	
Cooler/Cooler		4.00					
Cereal, Grits, Corn	6408	2.00	2	1 Bg5 / Bg5 - 1 Bg5 / Bag 5 Lb		Dry Storage/Dry Storage	
Crackers, Animal, Package	347	1.00	100	1 Ea / Ea - 100 Ea / Case		Dry Storage/Dry Storage	

MANAGE DISTRIBUTION

Add last minute orders, edit and print shipping documents

Transfer

General Details

Order Id: -- Status: Draft Due Date: 02/11/2007

Destination: North High School / 201 Expected Total Cost \$ 88.00 Actual Total Cost \$ 88.00

Add Item: [N] Quantity: Purchase Unit: [Add]

Item Code	Item Name	Ord Qty	Ord UOM	Total Order	Purchase Price \$	Unit Price \$	Extended Price \$	Sup Qty	Sup UOM
4625	FOIL, ALUMINUM	1.00	1 RI / RI - 1 RI / Roll	1.00	7.95	7.95000	7.95	1.00	1 RI / RI - 1 RI / Roll
4626	FILM, PLASTIC	1.00	1 RI / RI - 1 RI / Roll	1.00	6.50	6.50000	6.50	1.00	1 RI / RI - 1 RI / Roll
4643	CUPS, SQUAT 4 OZ	1.00	1 Ea / Ea - 1000 Ea / Case	1000.00	19.95	0.02000	19.95	1.00	1 Ea / Ea - 1000 Ea / Case
4644	CUPS, SQUAT 8 OZ	1.00	1 Ea / Ea - 1000 Ea / Case	1000.00	18.95	0.01900	18.95	1.00	1 Ea / Ea - 1000 Ea / Case
4647	FORK, DISPOSABLE	1.00	1 Ea / Ea - 1000 Ea / Case	1000.00	34.65	0.03500	34.65	1.00	1 Ea / Ea - 1000 Ea / Case

Site Name: East Middle School Site ID: 560 Sylvan Avenue Englewood Cliffs NJ 07632

Vendor Name: *Warehouse Vendor ID: 1 Englewood Cliffs CA

Remarks:

Delivery date : 03/22/2018 Order Id : 6124

Ref. No.	Item Name	Item Code	Supply Qty	Supply UOM	Supply Total	Order Qty	Order UOM	Ord UU Qty	UU Price	Total Cost/PU	Ext Price
6116	Beef, Patty	6800	1	120 Ea / Case(c)	\$39.00	1	120 Ea / Case(c)	120	\$0.325	39.0000	\$39.00
6116	Cereal, Grits, Corn	6408	2	1 Bg5 / Bag 5 Lb	\$57.34	2	1 Bg5 / Bag 5 Lb	2	\$28.67	28.6700	\$57.34
6116	Chicken, Breast, Fillet	6544	1	16 Lb / Case	\$21.00	1	16 Lb / Case	16	\$1.312	21.0000	\$21.00
6116	Crackers, Animal, Package	347	1	100 Ea / Case	\$9.00	1	100 Ea / Case	100	\$0.090	9.0000	\$9.00
Grand Total			21		\$424.59						

Received By: Remarks: Temp Shipping: Temp Receiving: Temp Returns:

Virtual Stock Calculator finds potentially missing items and creates orders

Virtual stock calculators find where you may come up short when ordering based on par and re-order points. The virtual stock calculator is activated in a popup window whenever the user clicks on the Item Code in any screen in the system. In addition, orders may be created by clicking on the "missing item" button. On-hand stock levels are compared to stock on-order from suppliers and stock committed to requisitions. If at any time the virtual stock level falls below the re-order point, the item is placed on a suggested order in the amount needed to fill maximum par.

Virtual Warehouses

Any site can be designated to process requisitions and transfers. The second tab of the Virtual Stock Calculator displays stock levels at every site. If its too late to order an item from a supplier and the warehouse is short, the site user can quickly locate available stock anywhere in the district. This feature is also useful in identifying and distributing over-stock at year end.

Site(s) Stock Level

General

Name: Beef, Patty Code: 6800

Sites

Site Name	Site Code	Min PAR	Max PAR	Purchase Unit	UU Qty	PU Qty
*Warehouse	1	0	0	120 Ea / Case	720.00	6.00
Main High School	2	0	0	120 Ea / Case	4075.00	33.96
East Middle School	3	0	0	120 Ea / Case(c)	360.00	3.00

General Stock Details Site(s) Stock Level

Name: Beef, Patty Code: 6800 Description: 120 each/case; Pre-cooked

Site parameters

Site Name: *Warehouse Site Code: 1 Min PAR: -- Max PAR: -- UU Qty: 720.00 Usage unit: Each Avg UU Item Cost: 0.3250

On Order Stock

On Order: 1560 Committed: 840 Virtual Stock Level: 1440

Purchase Units Quantity

Quantity	Purchase Unit
6.00	120 Ea / Case

TrakNOW can provide your food and nutrition services with a clear quantifiable return on investment. Inventory management alone can target over ordering, waste and hoarding. The integration of menu planning, costing and food production along with procurement and inventory can provide even greater savings in labor, as well as food cost. These systems literally pay for themselves as they are implemented. Typical cost savings realized while implementing the software are listed below.

Annual Food Cost	Projected Savings (Example at 5%)
1 M	\$50,000
2 M	\$100,000
5 M	\$250,000
10 M	\$500,000

Reduction of Food Costs

Food cost is an important controllable expense that provides additional and ongoing return on investment as each system software component is implemented. Accurate food cost and variance analysis is instantaneous allowing managers and supervisors to react quickly to changing circumstances. Most customers experience savings between 2 ½ and 15% depending on the previous degree of formal inventory control plus the number of integrated components purchased. The table provides a conservative illustration.

Features and savings:

Just-in-time ordering reduces inventory levels, as well as shrinkage, spoilage and loss – if its not there it can't disappear

Accurate scaling of recipes provides consistency of product, inventory usage and portioning

Accurate forecasts based on history reduce overproduction and waste

Invoice reconciliation assures that the correct product and price is received

Leftover management optimizes use of existing finished product and reduces spoilage

Physical inventories counting whole and broken units eliminates the math, no decimals or fractions needed.

Other Benefits Include:

Time saved analyzing menus for nutrition

Time saved analyzing menus for components

Time saved creating production records

Time saved automatically printing pick lists, production guides, transport sheets, etc.

Time savings submitting orders to suppliers

Time saved creating orders and requisitions

Time savings counting inventory

Time Saved publishing and analyzing bids

Reduced inventory holding costs, due to accurate ordering

Reduced printing costs, through count sheets that display active inventory

Supplier web interfaces reduce labor and increase accuracy in ordering

Continuing Education Credits for TrakNOW Training

Earn CEUs for TrakNOW training and receive credits toward fulfilling annual Professional Standards requirements.

For New Customers:

- TrakNOW online or onsite software training is SNA Approved for CEUs
- Earn CEUs for implementing/training of each purchased module
- Current CEU credits available
 - Up to 16 for managers
 - Up to 20 for district personnel
- Training is designed to be pertinent to your district's needs
- Certificates are available upon completion of each training module

For Existing Customers:

CEUs are Available for *Online Refresher Training*. Attendees earn up to 2 CEUs, 1 CEU per Nutrition or Inventory module, while becoming more proficient in the following:

- Menu planning
- Forecasting
- Production records
- Perpetual inventory & more

Contact your account manager or TrakNOW specialist for details.

