

PRODUCTION MODULE

USDA Approved for use in implementing Nutrient Standard Menu Planning and in conducting nutrient analyses that meet School Meals Initiative requirements
plus Traditional - Food Based Menu Planning with State Production Record Reports



- ✓ Whether planning your menus utilizing nutrient based or the traditional food-based methods, TrakNOW supports both
- ✓ Plan menus that meet nutrition targets at the same time as cost constraints
- ✓ Plan menus centrally with effortless deployment to all sites
- ✓ Supports Menu Cycle Templates of any length
- ✓ Copy forward menu history and make last minute bulk changes to menus
- ✓ Please managers and auditors alike with federal and state production records
- ✓ Integrate with TrakNOW Inventory Module to deplete raw ingredients and finished stock
- ✓ Integrate with TrakNOW Auto Ordering Module for orders based on forecast menu requirements
- ✓ Supports Central and Base Kitchens for additional serving locations, satellite kitchens and special programs via integration with Central Distribution Module
- ✓ Print Calendars with or without nutrition information and export to calendars or web sites

TrakNOW Nutrition integrates seamlessly with TrakNOW Inventory

- ✓ Costs flow from inventory/ingredient items to recipes and menus automatically
- ✓ Reports print to screen, PDF, e-mail, export to MS Excel, CSV, etc.

Meal Count: 500

Menu Pre-Cost Detail



Criteria :
N/A

Menu Name: All Schools Friday Breakfast Menu Code: NSBF5 Meal Type: Breakfast Date: 11/3/2006

Item Name	Code	Type	Serving Size	Serving Unit	Cost Per Serving	Projected Servings	Extended Cost	Sale Price	Cost %
YOGURT,FRUIT,LOFAT,9 GRAMS PROT PER 8 OZ	4716	Item	1	Each (4oz)	\$0.13629	500	\$68.15		
Banana Bread Squares	B-05	Recipe	1	Slice	\$0.01717	500	\$8.58		
APPLESAUCE,CND,SWTND,WO/SAL T	9020	Item	1	Cup	\$0.00868	500	\$4.34		
Milk	3	Pattern	1	Cup	\$0.2300	500	\$115.00		
Grand Total						2000	\$196.07		
Average Cost / Revenue Per Person								\$0.39	\$0.00
Average Cost / Revenue Per Serving								\$0.10	\$0.00

Nutrition on the Web - Analyze a week's menu in a flash!

Nutritional Data									
Nutritional Value Per Serving - (***) = Missing value) (! = Missing value in one or more of the ingredients)									
Calories	739.021 Kcal	Protein	27.703 g	Total Fat	19.406 g				
Iron	4.930 mg	Saturated Fat	5.502 g	Calcium	577.071 mg				
Total Trans	0.022 g !	Vitamin A (RE)	565.421 RE !	Cholesterol	33.109 mg				
Vitamin A (IU)	3916.056 IU	Sodium	1389.130 mg	Vitamin C	60.736 mg				
Carbohydrate	119.754 g	Dietary Fiber	10.209 g	Moisture	580.280 g				
Ash	8.243 g	% Kcal From Protein	14.994 % !	% Kcal From Carb.	64.818 % !				
% Kcal From Total Fat	23.633 % !	% Kcal From Sat. Fat	6.700 % !						

Item Nutrition Composition Contribution - (***) = Missing value)										
Type	Ingredient Name	Code	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Total Trans (g)	Cholesterol (mg)	Protein (g)	Iron (mg)	Cal (m)
Day	11/06/2006		752.030	18.467	4.732	0.000 !	40.137	27.719	4.387	
Menu	Middle/High Monday - Lu...	NM3	752.030	18.467	4.732	0.000 !	40.137	27.719	4.387	
Day	11/07/2006		613.289	13.716	5.244	***	42.309	29.968	4.660	
Menu	Middle/High Tuesday - Lu...	NT3	613.289	13.716	5.244	***	42.309	29.968	4.660	
Item	BANANAS,RAW	9040	105.020	0.389	0.130	***	0.000	1.286	0.307	
Recipe	Spanish Rice	B-17	104.996	1.098	0.184	***	0.000	2.912	1.468	
Item	SPICE,SALT,TABLE	2047	0.000	0.000	0.000	***	0.000	0.000	0.001	

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
 - ✓ Add items from nutrition labels
- ✓ 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/Fruits, Grain/Bread, and Milk
- ✓ Items can be "menued" directly and in patterns, reducing the number of recipes needed

Recipe Management Highlights

- ✓ Quick click HACCP text into recipes from a comprehensive list
- ✓ 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



Pattern Ingredients								
Type	Ingredient Name	Code	CN Code	Portion ...	Serving Type	Projected Servings	Item Mgmt type	
Item	MILK,LOWFAT,1%	1084	1084	1.00	CUP**(1.00-246.00g)	50.00	Nutr & Inv	
Item	MILK,CHOCOLATE LOWFAT	4724	1104	1.00	CUP**(1.00-250.00g)	30.00	Nutr & Inv	
Item	MILK, STRAWBERRY LOWFAT	4815		1.00	CUP(1.00-250.00g)	20.00	Nutr & Inv	

Pattern Management - Something New!

- ✓ Eliminate repetitious and tedious planning and forecasting of the same items
- ✓ A "pattern" is a simple grouping of like or related menu items organized by popularity percentage
- ✓ The pattern is "menued" and forecast as one item and breaks out in production as multiple items, saving space and time