



## CAFETERIA MANAGEMENT SYSTEM TRAINING



### Production Records Item Count Instructions for Bulk Items

On the **Item Counts** tab;

Enter the following information for each item moving from the left to right.

- a. **Prepared column**- Enter the amount of servings prepared during production.

**Example:** Using R5555-Recipe yields 5 serving per bulk bag. Using **200 bags**  
 **$200 \text{ bags} \times 5 = 1000 \text{ servings prepared}$**

- b. **Added column**- Enter the amount of meal items add to production worksheet during the meal service.

- c. **Leftover column**- Enter the number of serving's leftover from the serving period.

**Example:** Using R5555-Recipe yields 5 serving per bulk bag. **5** leftover bags.  
 **$5 \text{ bags} \times 5 = 25 \text{ servings leftover}$**

- d. **Served column** -Amounts are automatically calculated for each item on the production record based on the difference between the amount prepared and the amount leftover.

- e. **Adults** – No Adult Meals Entry in this column for any Bulk Items.

- f. **Leftover Code**-Any item that is leftover, select the appropriate leftover code from the drop down box.

Freeze
Refrigerate
Serve Next Day
Dispose Of
Return To Stock
Served As Seconds
Other
Served Free To Students

1 -**Served Next Day**- For all meals that will be served the next day – This will put those items on the next day's production record

2 - **Return To Stock**- For leftover items that will not be used the next day

3 - **Disposed Of**- For items that need to be discarded

**NOTE:** Repeat the above steps for each bulk item. **See picture on next page**

[illegible]