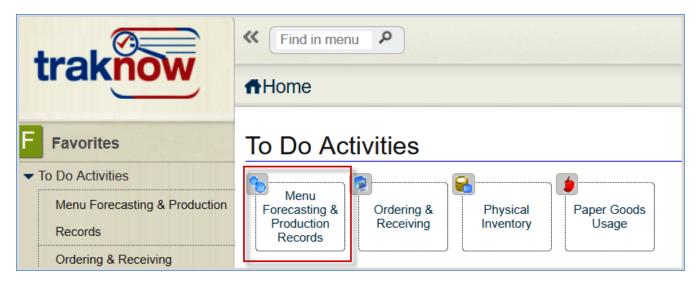
# Menu Forecasting:

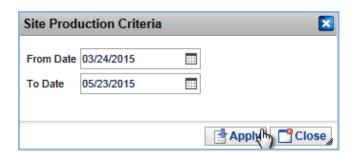
### How to Get to the Menus

This section will demonstrate how to add and/or edit a menu and forecast meals.

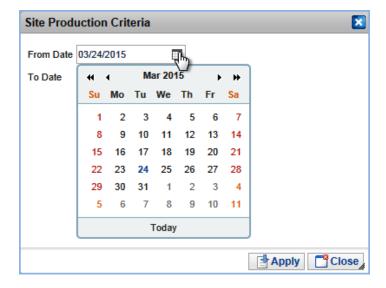
1. Click "Menu Forecasting & Production Records" on the Home Page.



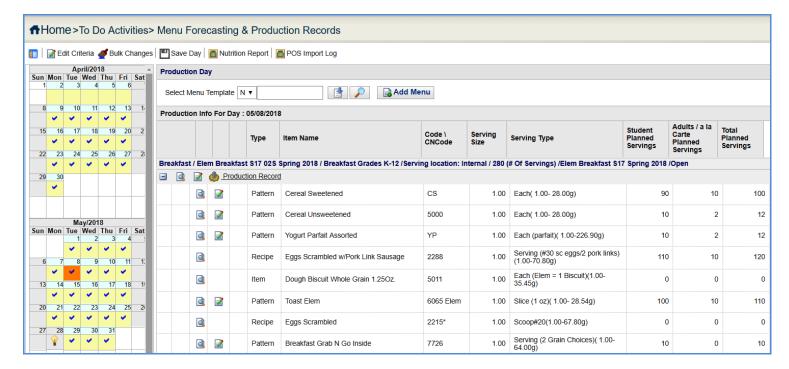
2. Click "Apply". There is no need to choose a date unless going backward from the current day.



3. If a prior menu date is needed click the Calendar box to enter the specific date in the "From Date" field.



4. When entering the Menu Forecasting screen, the system will default to the current day or the date that was chosen on the calendar. To move to another date click on the calendar day. The date being worked on will highlight in orange and the menu(s) for that day will appear on the right hand side of the screen.



# How to Edit the Date Criteria and Collapse Navigation

1. Click "Edit Criteria" button to change the date range on the calendar section.

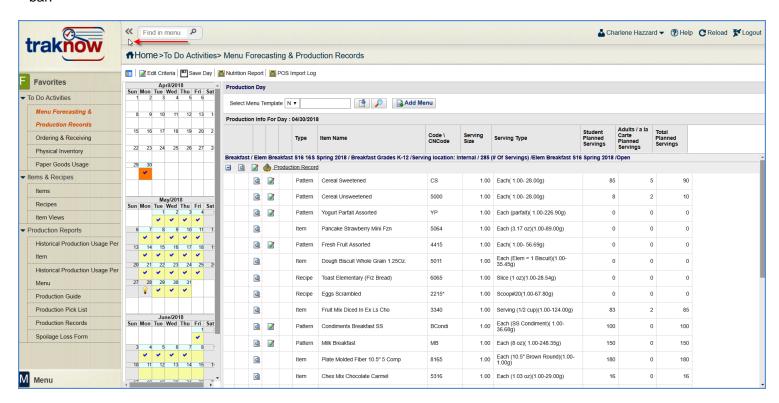


2. The date range box will pop up again. Select date range and click "Apply".

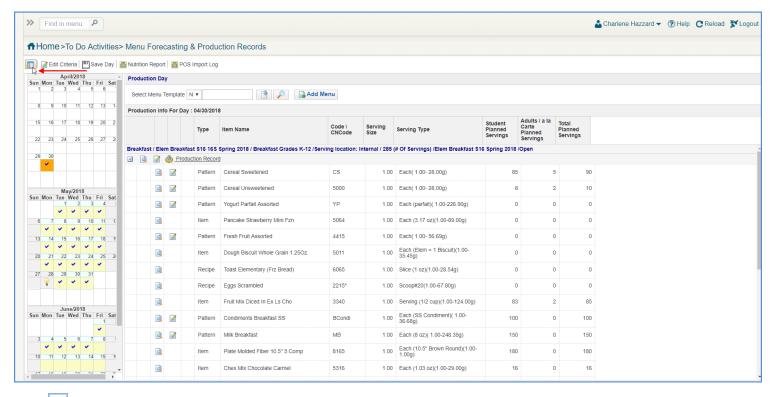


3. The Navigation bar can be collapsed to create more screen space for Site Production. Click the Double left arrow. Hover over to temporarily expand Navigation. Click Double right arrow to open as a stationery

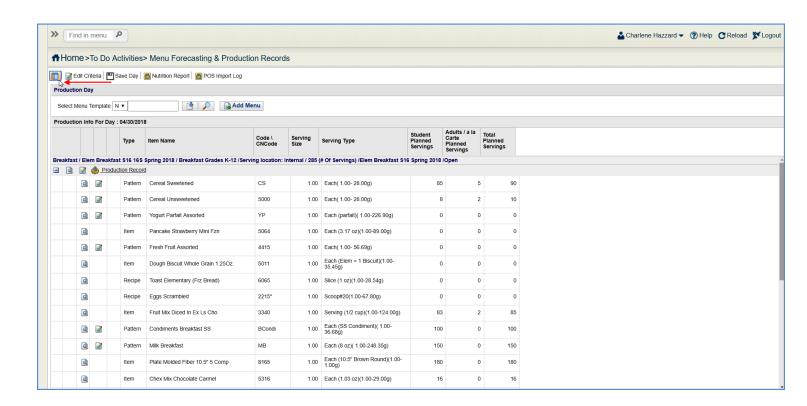
bar.



4. The Calendar can be hidden. Click to collapse.

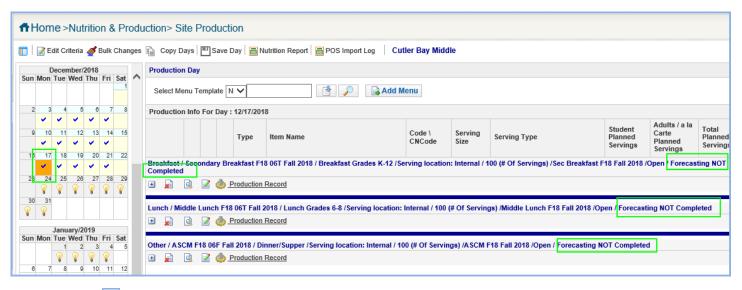


5. Click again to re-display.



## **Editing Menus for Menu Forecasting**

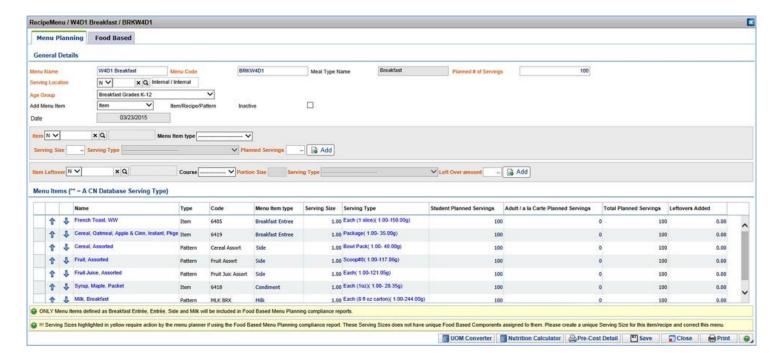
1. When menus are first added to site production, they will display the status of "Forecasting NOT Completed". And the checkmark on each day that menus were added will be blue.



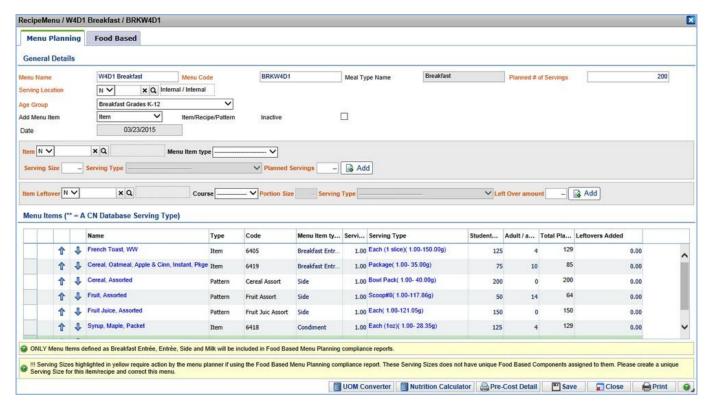
2. Click "Edit", Ito enter the Menu Editing section of the production record.



3. The menu items will appear on the screen. Information such as recipe number, portion size, and projected servings will be displayed.

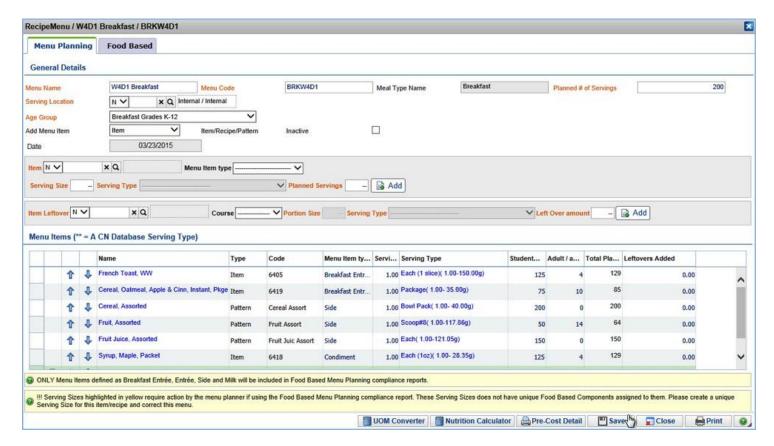


- 4. Enter the number of planned student entrees, sides and condiments, etc in the Student Planned Servings box.
- 5. Enter the number of planned adult and a la carte meals in the Adult/a la Carte box.
- 6. The total of the student planned serving entrées should match the Planned # of Servings shown at the top of the page.



\*\*NOTE: Districts that designate entrees as a menu item type will automatically add up the Planned # of Servings.

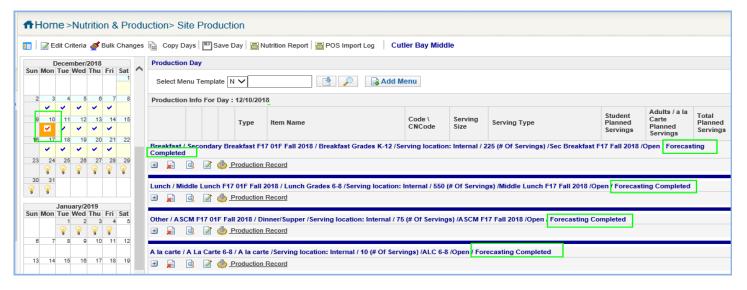
7. Click "Save".



8. Clicking save will display the message below. If forecasting of that menu is complete, click Yes. If forecasting is not yet completed, click NO.



9. Clicking yes to the message above will change the status will change to "Forecasting Completed". When all menus on a given day have the status of "Forecasting Completed" the checkmark on the day will change to red.

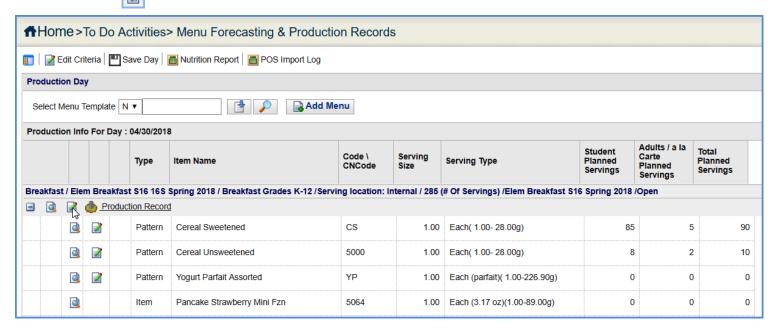


#### 10. Click "OK".

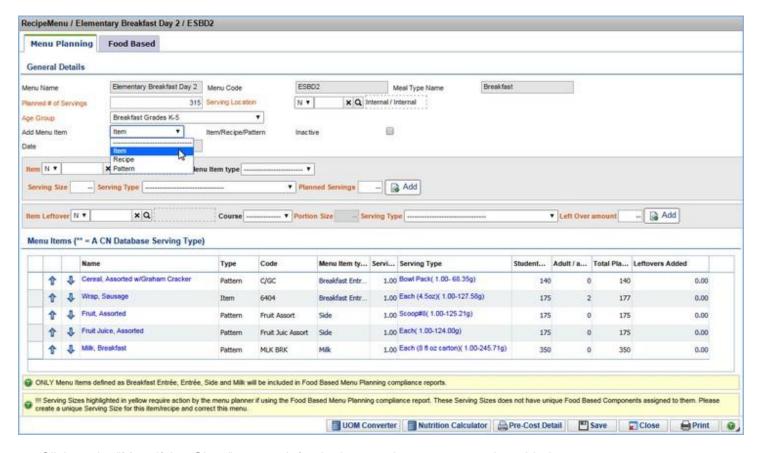


## How to Add Menu "Enhancements"

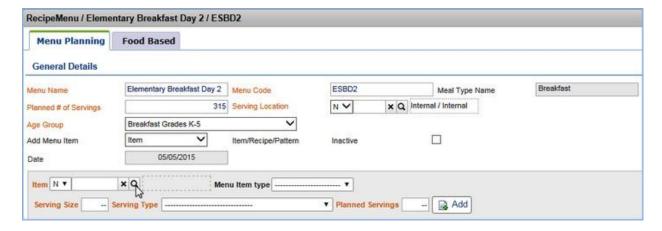
- \*Note: this can be done with the step above for Editing Menus for Production Planning
- 1. Click on "Edit", to enter the Menu editing section of the production record.



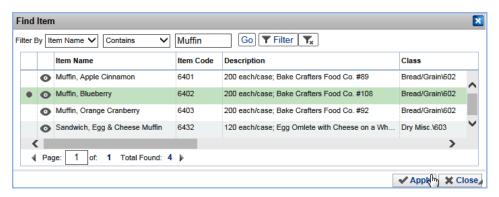
2. Add additional menu items/recipes/patterns by clicking on the drop down arrow next to "Add Menu Item". Select the appropriate menu item type.



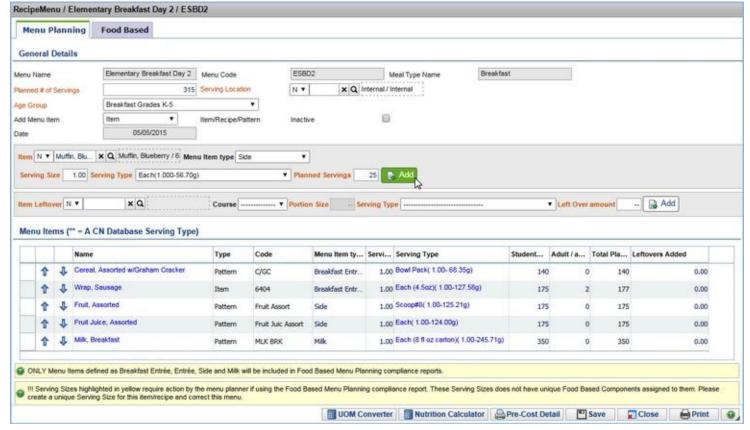
3. Click on the "Magnifying Glass" to search for the item, recipe or pattern to be added.



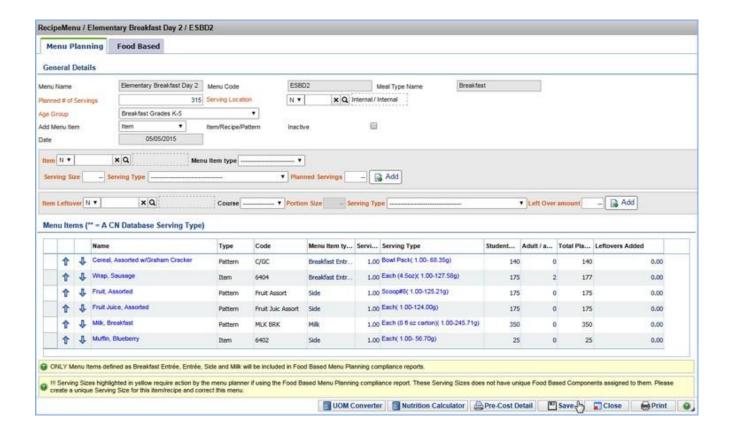
4. Highlight the desired item and click "Apply".



- 5. Select the appropriate Menu Item Type from the drop down.
- 6. Enter the serving size quantity.
- 7. Select the appropriate serving from the drop down menu next to Serving Type.
- 8. Enter the number of planned servings in the "Projected Servings" box and click "Add".



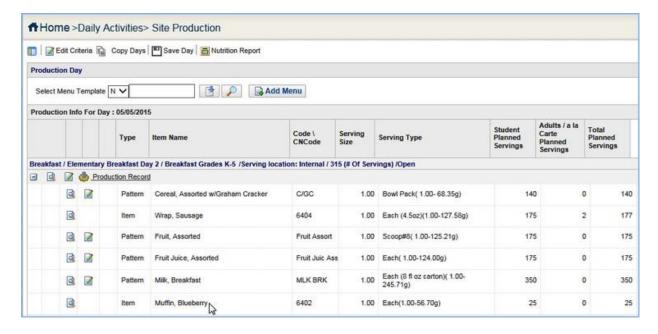
- 9. Continue until all menu items have been added. **Note:** Should Patterns be added, remember to edit the planned servings for the pattern's ingredients from the Main menu screen after the edited menu has been saved. See Editing Patterns.
- 10. Click "Save" to exit the edit screen and return to the main menu forecasting screen.



11. Click "OK".



12. The added Item, Recipe, or Pattern will now show on the main screen.



## **Editing Patterns**

The type of pattern is not displayed on the menu screen. The user must enter the edit section of the pattern to see what type of pattern is being used. The Grouping Mode states the pattern type.





The types of Patterns are:

**Combo Patterns** - The combo pattern allows for multiple ingredients to be combined as though they are a single menu item. As an example, an entrée to include a side where the two are served together on a menu. The nutritional analysis will be combined for the items/recipes as though they were a single item. The planned amounts will be the same for each item or recipe in the pattern.

**Batch Patterns** - The batch pattern allows multiple menu items to be grouped together using a variety items to construct a single menu item. The nutritional analysis will be done on the weighted average of the included ingredients. The planned amounts can vary between ingredients. It is also an easy way to group together items with variety options such as milk, cereal, canned or fresh fruit, salad and potato bars, etc.

**Percentage Patterns** -The percentage pattern is an easy way to group together items with variety options such as milk, cereal, canned or fresh fruit, etc. The nutritional analysis will be done on the weighted average of the included ingredients. The planned amounts can vary between ingredients and this pattern will auto calculate the Total Number of Servings within the pattern.

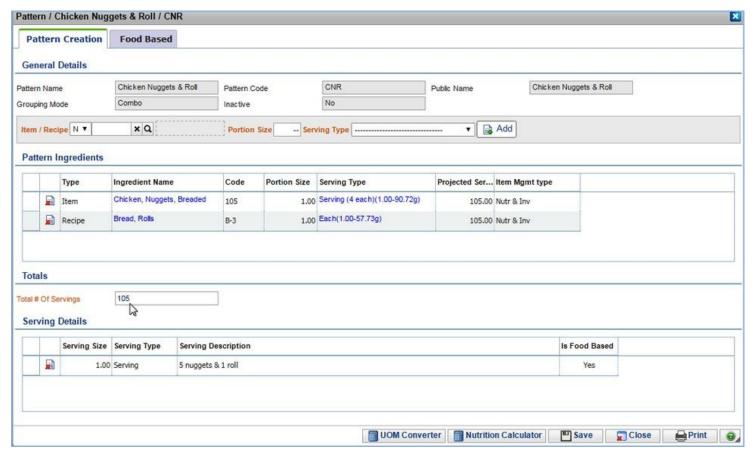
### Combo Patterns

The combo pattern allows for multiple ingredients to be combined as if they were a single menu item. The planned amounts will be the same for all ingredients in the pattern. As of now there are NO combo patterns in your TrakNOW system. They may be used in the future however.

1.Edit the pattern to plan the correct number of servings by clicking on "Edit" next to the pattern.



2. Click into the Total # of Servings field to edit the Total # of Servings. The items and recipes Projected Servings will update automatically.



3. Click "Save" to update projected quantities on the production record.



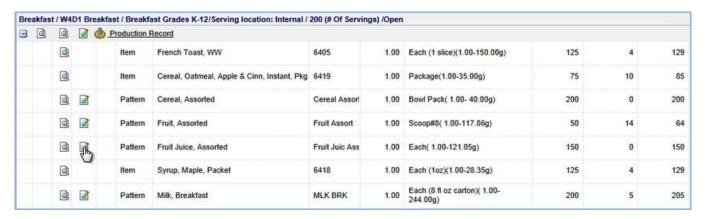
4. Click "OK".



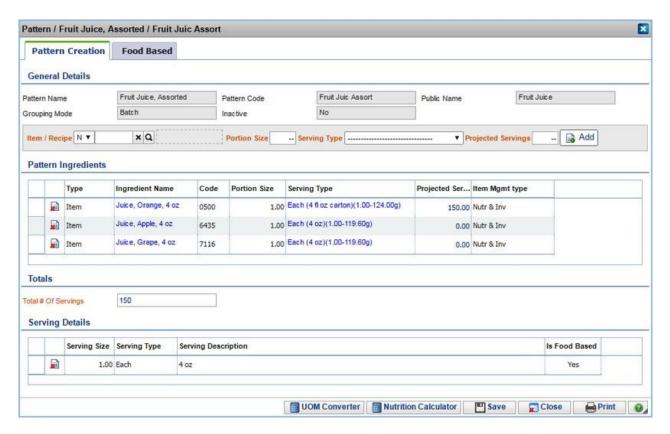
### **Batch Patterns**

The batch pattern allows multiple menu items to be grouped together with flavor options such as milk, cereal, canned or fresh fruit; where one serving of one item constitutes a menu serving. It is also an optional way to offer a variety of items that selectively grouped together build a menu item such as a salad bar and potato bars; where several items served together constitute a menu serving. The planned amounts can vary between ingredients

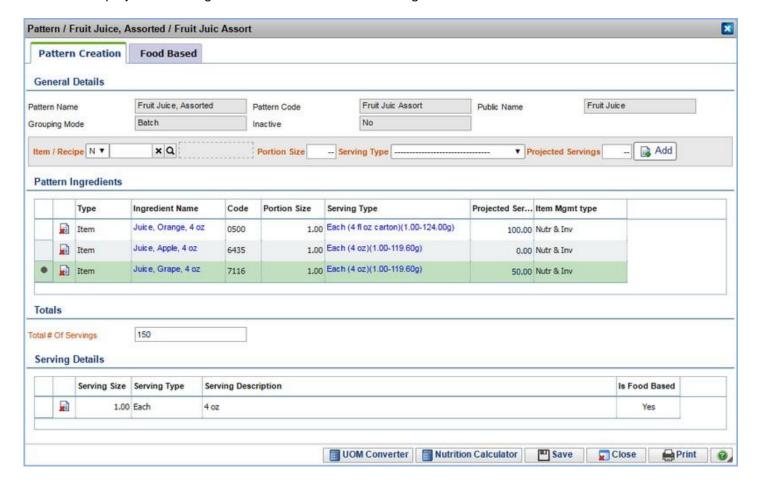
1. Edit the pattern to plan the correct number of servings by clicking on "Edit" next to the pattern.



2. All items included in the batch pattern may or may not have a projected serving amount. This is dependent on how the pattern is set up by the district. The example below is for a pattern where typically one serving of one item in the pattern is a menu serving. The user must review the Serving Details to confirm the definition of a serving.



3. Enter the projected number of servings next to each item that will be served in the menu. For this example, the sum of the projected servings should be the Total # of Servings.



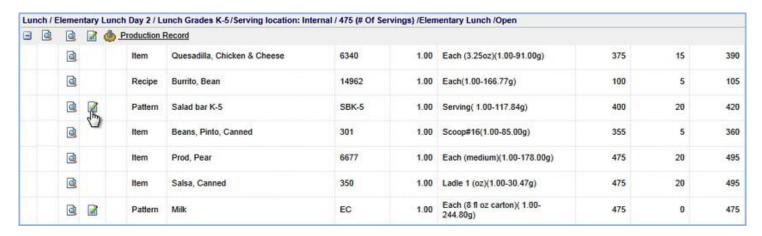
4. Click "Save" to update projected quantities on the production record.



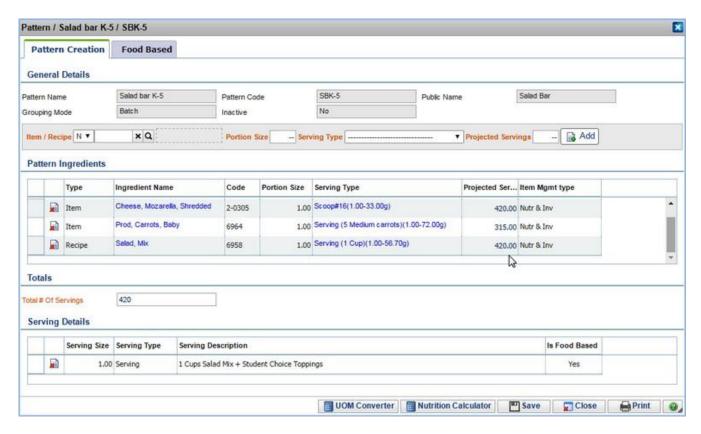
5. Click "OK".



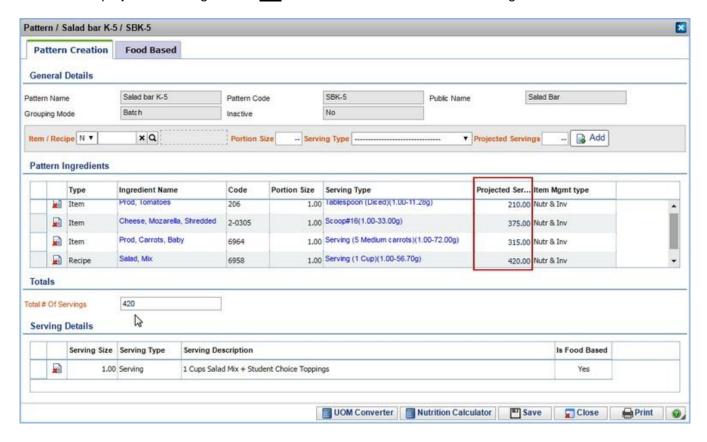
An optional way that Batch Patterns are used to create a menu serving is outlined below



6. The example below is for a pattern where typically one serving of multiple items in the pattern creates the menu serving. The user must review the Serving Details to confirm the definition of a serving.



7. Enter the projected number of servings next to each item that will be served in the menu. For this example, the sum of the projected servings would **not** be the same as the Total # of Servings.



8. Click "Save" to update projected quantities on the production record.



9. Click "OK".



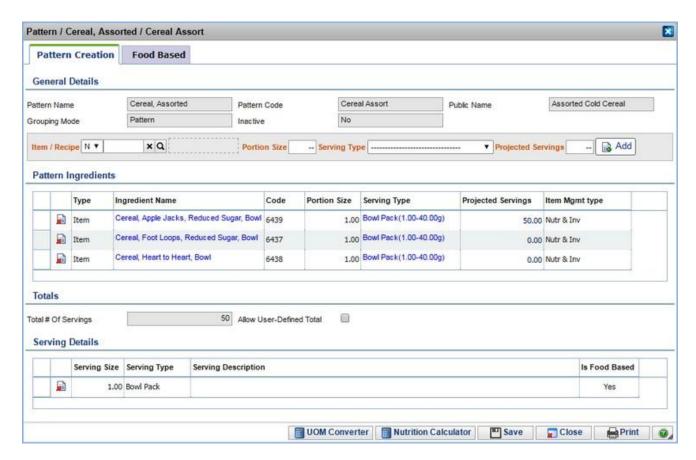
## **Percentage Patterns**

The percentage pattern is an easy way to group together items with variety options such as milk, cereal, canned or fresh fruit, etc. The planned amounts can vary between ingredients and this pattern will auto calculate the Total Number of Servings within the pattern.

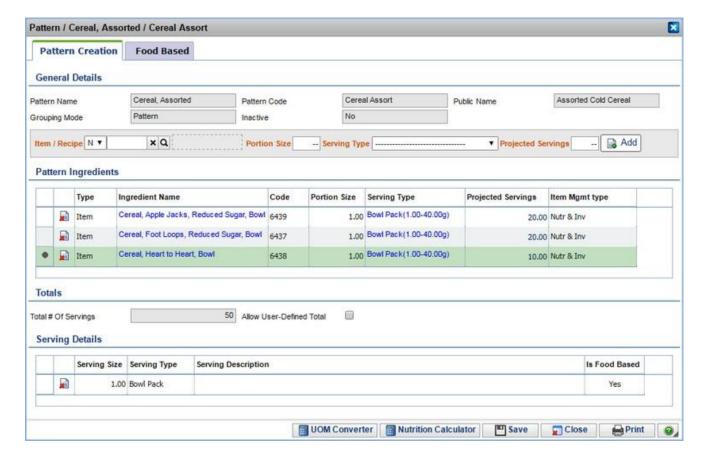
1. Edit the pattern to project the correct number of servings by clicking on "Edit" next to the pattern.



2. All items included in the pattern may or may not have a projected serving amount. This is dependent on how the pattern is set up by the district.



3. Enter the planned number of servings next to each item included in the pattern. The Total # of Servings will auto calculate.



4. Click "Save" to update projected quantities on the production record.



5. Click "OK".

