

CONNECT

MCS Edison – The Bread and Butter: Create and Manage Your Items

PRESENTED BY Robyn Riley



Catalog Numbers

- How do they work?
 - A catalog number may be used to group multiple like items together
- How does this benefit me?
 - There is no need to create multiple recipes



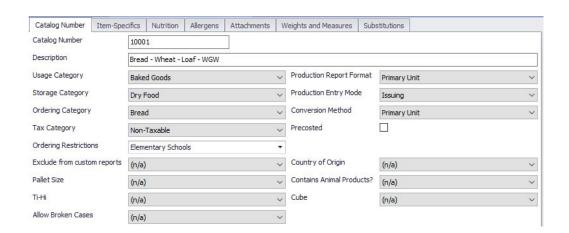
Item Attributes – Multiple Items within a Catalog Number

- What MUST be shared
- What SHOULD be shared
- What can be DIFFERENT



Item Attributes – Multiple Items within a Catalog Number

- What MUST be shared
 - Description
 - Usage Category
 - Storage Category
 - Ordering Category
 - Ordering Restrictions
 - Item Categories

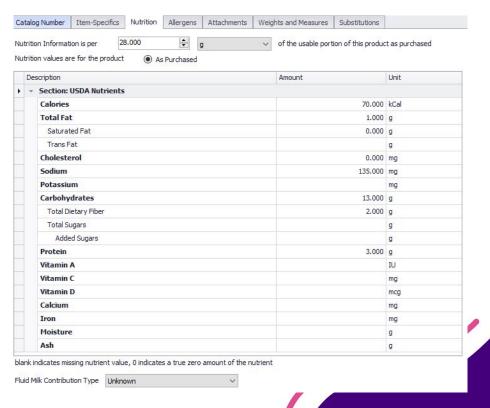


Ask yourself..."Can these items be used in the same way in recipes?"



Item Attributes - Multiple Items within a Catalog Number

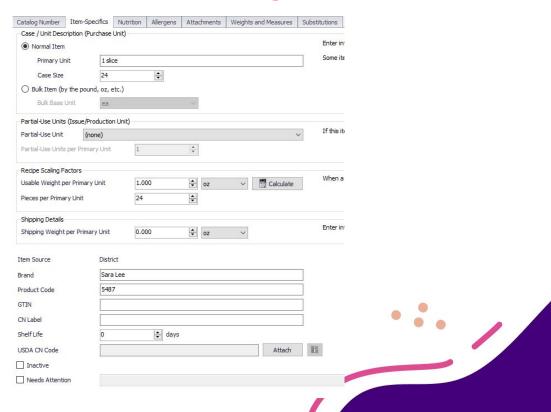
- What SHOULD be shared
 - Nutrients





Item Attributes - Multiple Items within a Catalog Number

- What can be DIFFERENT
 - Pack Size
 - Brand
 - Product Code
 - CN Label/Code
 - Shelf Life
 - Allergens



Item Attributes – Multiple Items within a Catalog Number

- Preferred Item Sequence
 - What does the checkmark indicate?
 - What difference does the order of the items make?

Preferred Item Sequence The highest priority active item in this sequence is used as the model item for the catalog number. The model item is used for nutrient analysis and various other situations where a catalog number is called for and multiple items exist for that catalog number. Use the grid below to move items up and down in the sequence, This Item Brand Product Code Case/Unit Description CN Label Sara Lee 5487-IA 20/1 slice 24/1 slice Sara Lee 5487 Sara Lee 5487 IA 1 slice



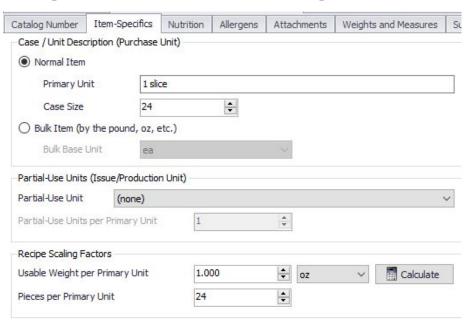
Mass Update

(Admin & Maintenance – Items & Catalog Numbers – Mass Update Catalog Numbers)

	Catalog Numb 🔺	Description	Usage Category	Storage Category	Ordering Category	Tax Category	Conversion Method	Precosted	Production Report Display	Production Entry Mode	Inactive	Exclude fro
Ø.	10001	Bread - Wheat - Loaf - WGW	Baked Goods	Dry Food	▼ Bread	Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a
	10002	Bread - Hot Dog Bun - WGW	Baked Goods	Uncategorized		Non-Taxable	Primary Unit		Partial-Use Unit	Issuing		n/a
	10003	Bread - Rip-Stick	Baked Goods	Dry Food Frozen		Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a
	10004	Bread - Hamburger - WGW - 4"	Baked Goods	Refrigerated		Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a
	10005	Bread - Roll Mini Sub Jalapeno	Baked Goods	Supplies Chemicals		Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a
	10006	Crackers - Graham - 3 Pkt	Baked Goods	Equipment		Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a
	10007	Breakfast - Mini Pancakes - Maple	Baked Goods	×		Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a
	10008	Bread - Flat	Baked Goods	Frozen	Default	Non-Taxable	Primary Unit		Primary Unit	Issuing		n/a



- Case/Unit Description what do you see when you open the case?
- Partial Use Units how do I know if an item needs this?
- Recipe Scaling Factor is this the serving size for this item?





- Case/Unit Description what do you see when you open the case?
 - Primary Unit Free text field usually the smallest wrapped unit
 - Case Size How many Primary Units are in the case



- Partial Use Units how do I know if an item needs this?
 - Can the Primary Unit be broken down smaller?
 - O How will the sites need to account for this item during inventory and production?

Always relate the Partial-Use Units per Primary Unit back to the Primary Unit!

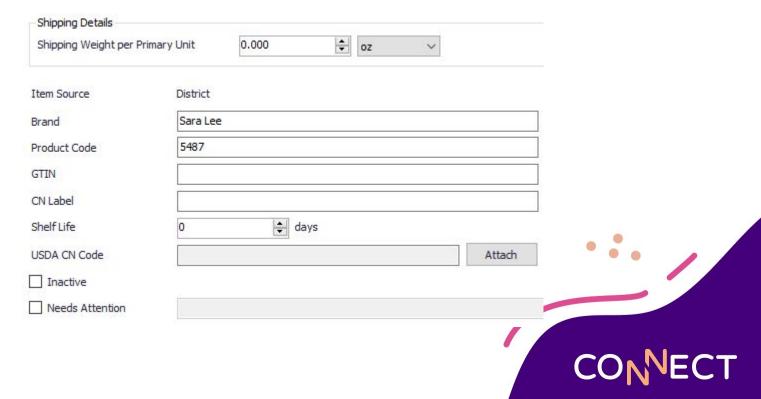


- Recipe Scaling Factor is this the serving size for this item? No!!
- Forget the section title focus on the field names
 - Useable Weight per Primary Unit how much does the Primary Unit weigh?
 - Pieces per Primary Unit Usually left at 1 UNLESS the item will be added to recipes by a count (meatballs, chicken patties) AND then Primary Unit is not already "each"

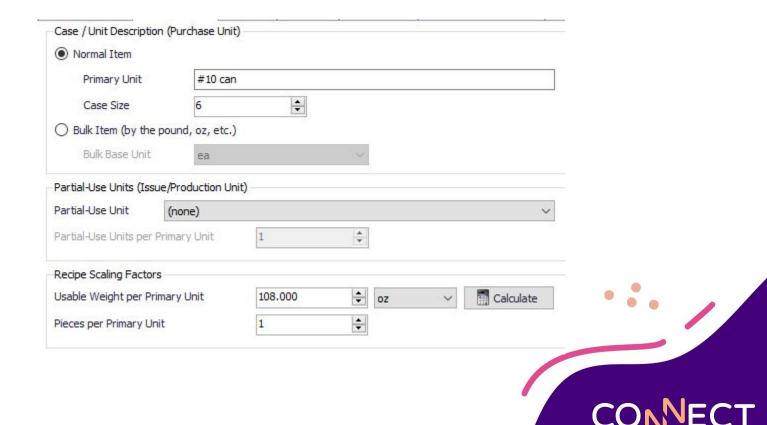
Always relate these fields back to the Primary Unit!



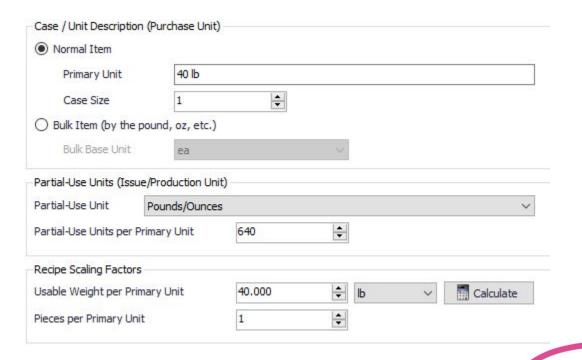
Everything else...



Item Specifics Example – Canned Applesauce

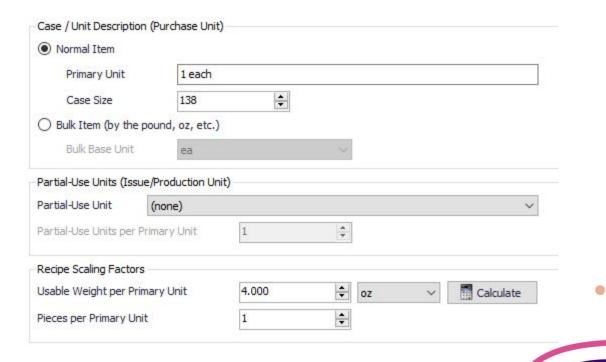


Item Specifics Example – Bananas



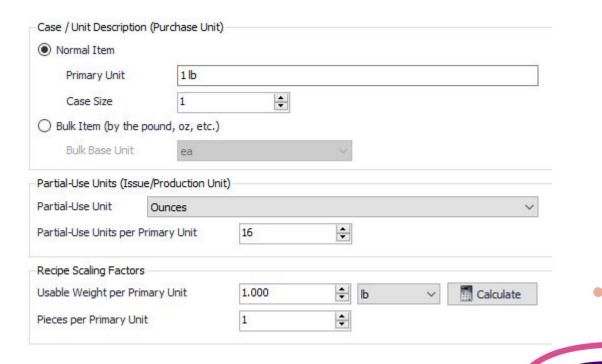


Item Specifics Example – Apples



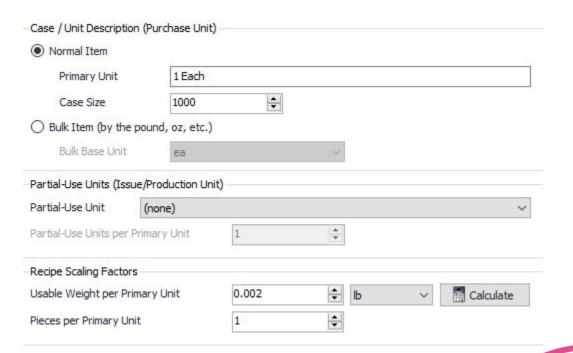


Item Specifics Example – Spice/Seasoning



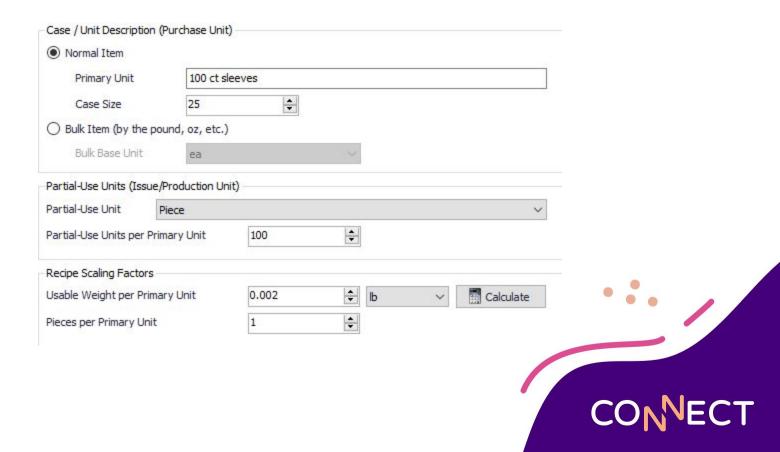


Item Specifics Example - Paper Bags

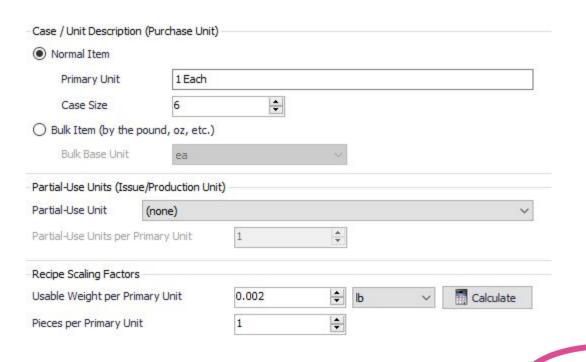




Item Specifics Example - Paper Cups

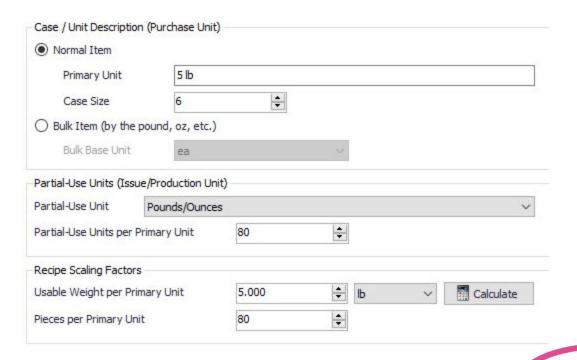


Item Specifics Example – Hand Soap



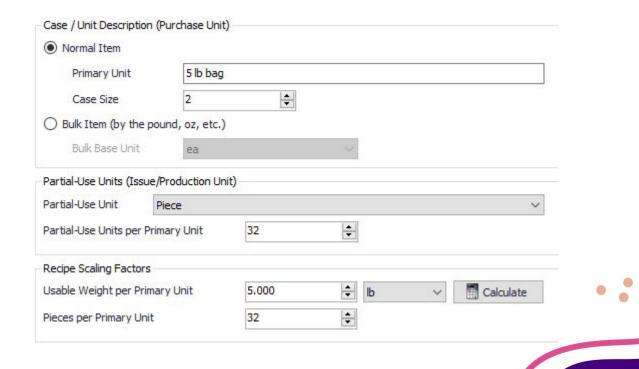


Item Specifics Example - Diced Chicken



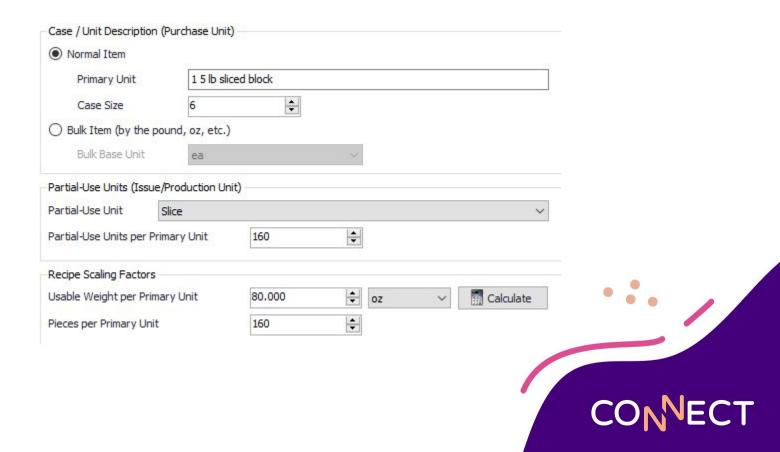


Item Specifics Example – Chicken Patties

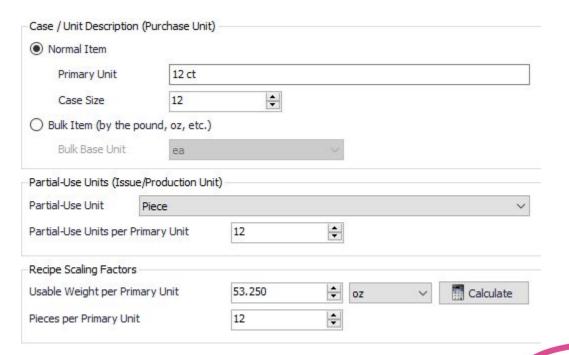


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Item Specifics Example - Sliced Cheese



Item Specifics Example – Tortillas





Item Specifics Report

MCS Public Schools

Serving Healthy Meals for Student Success www.mcspublicschools.com

Item Specifics Review

These	values	must	relate	back	to the			
PRIMARY UNIT								

Catalog Number	Item Description	Brand	Case Size	PRIMARY UNIT	Partial-Use Units	Pieces per Primary Unit	Useable Wt per Primary Unit
70028	A+ Deluxe Beef Charbroil Meatballs w/ Applesauce	Bertach	2	5 lb bag	80/Pounds/Ounc es	40	5.000 lb
70028	A+ Deluxe Beef Charbroil Meatballs w/ Applesauce	USDA	3	10 lb bag	960/Pounds/Oun ces	960	10.000 lb
MFR-3964751	American Burger (Manufactured)	Manufactured	1	Burger	1/	1	112.458 g
60166	Apple - Sliced - canned	Musselman	6	#10 Can	1/	1	104.000 oz
40002	Apples - Fresh	Packer	138	1 each	1/	1	4.640 oz
40002	Apples - Fresh	DOD Fresh Produce	138	1 each	1/	1	4.000 oz
40056	Apples - Fresh - Supper	Packer	138	1 each	1/	1	4.640 oz
44497	Apples - Gala	Fresh Point	125	1 each	1/	1	4.640 oz
40044	Apples - Golden Fresh	DOD Fresh Produce	138	1 each	1/	1	4.640 oz



Thank you

