

ICP 13.01 Functional Conversion Requirements:

ICP 13.01 Software has been loaded and the conversion program has been run to update the data bases with the new data elements.

The Dining Facility will have the opportunity to familiarize themselves with the changes in functions in the new data elements. Each dining facility will still have to input their Headcount data manually in to AFMIS utilizing the new screens available in the Headcount processes. This manual data will be automated once the new headcount hardware is placed and installed in the facilities.

The Major preparation and pre implementation data that must be accomplished is at the Installation level of operation. It is vital that these be accomplished for the Installations that operate A La Carte facilities. A couple of conceptual changes need to be outlined first:

Item sale prices being entered into the POS system refer to the Discount sale price of the item. The operating expense additional charge will be added to each item selected by the diner in the A La Carte facilities. This cost reflects the amount the facility will receive as earnings credit for each item. Dining Facilities that are presently A La Carte and have permanent items resident on their POS devices need to analyze the cost of the item in reference to the discount sale price rather than the standard sale price (Discount sale price + the 33% operating expense). The discount price is the price to be entered into the new POS devices.

Prices for the new POS Back Office system can be imported directly from AFMIS. This means that the recipe costs in AFMIS must be correct. The IFA needs to review the prices generated by the conversion script and modify the needed recipes to reflect correct prices. POS prices are generated by AFMIS using the following convention:

Base Food Cost + 20% condiment cost addition = Food Cost w/ Cond

Food Cost w/ Cond rounded to the next higher nickel = POS sale price (Discount Sale price).

Sale prices entered manually into the new POS system must be entered using this concept as a base.

Recommendation for Review by Installation:

1. Review the Conversion factors in the Master Item File for all items. Ensure that these factors accurately reflect the weight of the Unit Of Issue of the item. Take particular note of the price of the item in relation to the UI and the conversion factor. Remember that any item with LB as a unit of Issue should have a 1 for a Conversion Factor.
2. Analyze the MIF for items that will lend themselves to being listed as count items. Count items are items that are more readily calculated in terms of the number of items in the Unit of Issue rather than the weight of the Unit of Issue. Items such as Eggs (CF=12 for UI=DZ), Bread (CF=16 for UI=Loaf(1 LB)), Sugar

Packets(CF=1000 for UI=MX), Donuts(CF=24 for UI=BX[2 dozen per box]) are items that could be used as count items. Items established as count items could than be entered into the recipes as APW (As Purchased Weights) reflective of the number of units required for the recipe. A discussion of the APW and Conversion Factor is provided under separate cover.

3. Establish the Course Designations and Display Names for all of the SOP items in AFMIS. The system established a course of 17 for these items in the conversion process and used the first 15 characters of the Recipe Name as display names.
4. Review all of the recipe costs as posted in AFMIS. These recipe costs and POS sale prices are the base for the operation of the A La Carte facilities. Determin what recipes will not be intended for sale as individual items on the POS. These can be marked as excluding from POS cost updates which will also mark them as not to be sent to the POS by the dining facilities.