

## AFMIS IFA MENU TREE

### INSTALLATION FOOD ADVISOR COMMAND MENU

- A - MANAGEMENT INFORMATION REPORTS
- B - MANAGEMENT INFORMATION INQUIRIES
- C - INSTALLATION FILE MAINTENANCE
- D - DATA CONVERSION
- E - EQUIPMENT REPLACEMENT PROCESS
- F - RANDOM SURVEY PROCESS

#### A - MANAGEMENT INFORMATION REPORTS

- A - INSTALLATION HEADCOUNT REPORT
  - A - VIEW/PRINT CUMULATIVE HEADCOUNT REPORT
  - B - VIEW/PRINT CONSOLIDATED HEADCOUNT REPORT
- B - OPERATION SUMMARY REPORT
  - A - PRINT ALL ACTIVITIES REPORT
  - B - PRINT ONE ACTIVITY REPORT
- C - COOK STATUS REPORT
  - A - AUTHORIZATION DOCUMENT FILE MAINTENANCE
    - A - UPDATE AUTHORIZATION DATA
    - B - UPDATE UNIT DATA
    - C - PRINT AUTHORIZATION DOCUMENT REPORT
  - B - PERSONNEL STATUS REPORTS
    - A - PERSONNEL STATUS REPORT
    - B - INSTALLATION PERSONNEL LOSS REPORT
    - C - DINING FACILITY PERSONNEL LOSS REPORT

#### B - MANAGEMENT INFORMATION INQUIRIES

- A - RECIPE REVIEW AND COST
- B - INVENTORY VALUE OBJECTIVES
- C - MASTER ITEM FILE
- D - DINING FACILITY MENU
  - A - DINING FACILITY INQUIRY
    - A - DINING FACILITY ACCOUNTS
      - A - EARNINGS & EXPENDITURES RECORD INQUIRY
      - B - CURRENT ACCOUNT STATUS INQUIRY
      - C - PREVIOUS ACCOUNT STATUS INQUIRY
    - B - INVENTORY INQUIRY MENU
      - A - INVENTORY BALANCE-ON-HAND
      - B - DISPOSITION OF SUBSISTENCE
    - C - HEADCOUNT / CASH COLLECTED
      - A - HEADCOUNT PROJECTIONS AND HISTORY
        - A - HEADCOUNT PROJECTION
        - B - HEADCOUNT HISTORY
      - B - CURRENT DAY HEADCOUNT / CASH COLLECTED
      - C - CURRENT / PREVIOUS MONTH HEADCOUNT / CASH

- D - HEADCOUNT / CASH SUMMARY
  - A - PREVIOUS MONTH HEADCOUNT / CASH
  - B - CURRENT MONTH HEADCOUNT / CASH

- D - MISCELLANEOUS DATA
  - A - DINING FACILITY DATA
  - B - PERSONNEL DATA
  - C - FINANCE / ACCOUNTING DATA

- E - COOK STATUS
- F - SELECT ACTIVITY CODE

- B - RECIPE INQUIRY MENU
  - A - RECIPE INDEX INQUIRY
  - B - RECIPE EXTENSION INQUIRY
- C - DINING FACILITY EQUIPMENT
  - A - EQUIPMENT INVENTORY
  - B - EQUIPMENT REPLACEMENT
  - C - EQUIPMENT SUMMARY

- E - PARTICIPATION RATE
  - A - EDIT OR REVIEW DESIGN CAPACITIES
    - A - ADD DINING FACILITIES AND DESIGN CAPACITIES
    - B - MODIFY DESIGN CAPACITIES
    - C - DELETE DESIGN CAPACITY RECORDS
    - D - REVIEW DESIGN CAPACITY RECORDS
  - B - REVIEW PARTICIPATION RATES
- F - AUTOMATED HEADCOUNT
  - A - PAYROLL DEDUCTION DATA
    - A - SSN
    - B - DINING FACILITY UIC
  - B - ARCHIVED DATA

#### C - INSTALLATION FILE MAINTENANCE

- A - MASTER MENU
  - A - UPDATE MASTER MENU
  - B - PRINT MASTER MENU
  - C - LOAD MASTER MENU
  - D - BACK UP MASTER MENU
- B - MASTER MENU RECAPITULATION
  - A - GENERATE RECAPITULATION
  - B - UPDATE THE ISSUE FACTORS
  - C - PRINT THE RECAP REPORT
  - D - REVIEW / PRINT FIELD MENUS
    - R = 14 DAY RESERVE MENU
      - A - DISPLAY FIELD MENU DATA TO SCREEN
      - B - PRINT FIELD MENU REPORT
    - E = INSTALLATION EXERCISE MENU
      - A - DISPLAY FIELD MENU DATA TO SCREEN
      - B - PRINT FIELD MENU REPORT
    - S = SPECIAL EXERCISE MENU

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- A - DISPLAY FIELD MENU DATA TO SCREEN
- B - PRINT FIELD MENU REPORT
- B = B RATION MENU
  - A - DISPLAY FIELD MENU DATA TO SCREEN
  - B - PRINT FIELD MENU REPORT
- T = T RATION MENU
  - A - DISPLAY FIELD MENU DATA TO SCREEN
  - B - PRINT FIELD MENU REPORT
- X = BOX LUNCH MENU
  - A - DISPLAY FIELD MENU DATA TO SCREEN
  - B - PRINT FIELD MENU REPORT
- E - BACK UP RECAPITULATION
- F - LOAD RECAPITULATION

### C - RECIPES

- A - ADD / UPDATE RECIPES
- B - DELETE RECIPES
- C - BACK UP RECIPE FILE
- D - LOAD RECIPE FILE
- E - REPLACE INGREDIENTS
  - A - REPLACE INGREDIENTS NOT STOCKED
    - A - FROM TOP OF FILE
    - B - FROM DESIGNATED STARTING POINT
  - B - REPLACE SELECTED INGREDIENTS
- F - COURSE FILE MAINTENANCE

### D - COMPUTE COST

- A - COMPUTE RECIPE COST
- B - POS QUARTERLY PRICE UPDATE
- C - POS COST DEVIATION REPORT

### E - DINING FACILITY INTERFACE

- A - MASTER MENU (BY DATE)
- B - B-RATION MENU
- C - BOX LUNCH MENU
- D - 14-DAY RESERVE MENU
- E - T-RATION MENU
- F - EXERCISE MENU
- G - B/T RATION MENU

### F - MPP INTERFACE

- A - MASTER MENU
- B - RECIPE INGREDIENT
- C - RECIPE INSTRUCTION
- D - RECIPE HEADER
- E - NSN CROSS-REFERENCE

### G - CASH MEAL COST UPDATE

- A - ENTER MEAL COSTS
- B - REVIEW RECORDS

- C - DELETE RECORDS
- D - PRINT REPORT
- H - DFO BULLETIN BOARD
  - A - ADD/MODIFY MESSAGE
  - B - DELETE MESSAGE
- I - DFO INQUIRY ACCESS
  - A - GRANT / REVOKE INQUIRY ACCESS
  - B - PRINT INQUIRY ACCESS ROSTER
- J - DFO TISA MIF RECONCILIATION
- K - ACCT CLASSIFICATION UPDATE
  - A - ENTER ACCOUNTING CLASSIFICATIONS
  - B - REVIEW ACCOUNTING CLASSIFICATIONS
  - C - DELETE ACCOUNTING CLASSIFICATIONS
  - D - PRINT REPORT

### D - DATA CONVERSION

- A - MASTER ITEM EXTRACT
  - A - ADD UNIQUE NSN'S TO THE MIF
  - B - PRINT REPORT OF UNIQUE NSN'S
- B - UNMATCHED INGREDIENTS (RIN)
  - TO BEGIN THE PROCESS FROM TOP OF RECIPE FILE, ENTER (A)
  - TO REVIEW A GROUP OF RECIPES (enter the first letter or number), ENTER (B)
  - TO UPDATE THE DFO'S RECIPE INGREDIENT TABLE, Enter (C)

### E - EQUIPMENT REPLACEMENT PROCESS

- A - FILE MAINTENANCE MENU
  - A - NSN / LIFE EXPECTANCY
  - B - INVENTORY
  - C - DINING FACILITY DESIGN SPECIFICATIONS
  - D - EQUIPMENT RECORD ACCESS
- B - REPORTS MENU
  - A - REPLACEMENT REPORT
  - B - BUDGET WORKSHEET
  - C - EQUIPMENT SUMMARY (Moved to DSS ICP 13-06)
  - D - EQUIPMENT AUTHORIZATION REPORT
  - E - NSN CATALOG REPORT (Available in DSS ICP 13-06)

### F - RANDOM SURVEY PROCESS

- A - ADD / UPDATE CONTRACT DATA
- B - ADD / UPDATE DINING FACILITY CLOSED DATES
- C - PRINT RANDOM SURVEILLANCE SCHEDULE