



AFMIS

Processes & Procedures

Presented By: Arthur E. Olkonen
AFMIS Training/SA
804.734.3373
DSN 687.3373
arthur.e.olkonen@us.army.mil



- **INTRODUCTION** – How to...
- **EQUIPMENT REPLACEMENT** – Step by Step...
- **MENU PLANNING & MANAGEMENT** – Cost Analysis...
- **INFORMATION TOOLS** – WEB...
- **MANAGEMENT RESOURCES** – Your Tool Box and More...

(Click here to access the Manager's Tool Box.)



How to use this Presentation Disk

This presentation disk was developed to assist the Senior Food Operations Sergeant (SFOS), Dining Facility Manager, and the Installation Food Program Manager (FPM) when operating the Army Food Service Management Information System (AFMIS).

On this disk you will find:

- 1. The Equipment Replacement Process Presentation** – This is a step-by-step overview of how the process should be used and managed in AFMIS.
- 2. Menu Planning Presentation** – This is a short overview of the DFAC menu planning process and FPM recipe maintenance process.
- 3. Information Websites** – This is a preview of the ACES Web, the Learning Management System, and the Army Training Help Desk websites that can be used for information and training.
- 4. Manager's Tool Box** – This is a mini-web based program with all the "Required and Related" regulations needed IAW AR 30-22: and more...

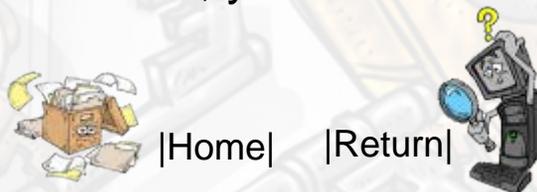


[Home](#)

Click to continue...

How to use this Presentation Disk

- To use the presentations and programs on this disk, simply click on the “Links” found on the Introduction Slide for the presentation or program you wish to view.
- Throughout each presentation, you will find the following links:



These will show up either on the first, or last, presentation you are viewing. Clicking on the “Home” link will return you to the Introduction Slide. Clicking on the “Return” link will return you to the beginning of the current presentation. Ending a presentation will also return you to the Introduction Slide.

- The Management Resources link will open in your Internet Browser and launch a mini-web. Links within this program will open in separate windows.
- Visit the ACES Web, AFMIS Training, for additional information... [|Return|](#)



DFO / FPM Processes

This presentation will cover the step-by-step processes required to effectively manage equipment using AFMIS.

Topics:

- **Beginning the Process**
- **CTA 50-909 / FEDLOG**
- **LIN / NSN Identification**
- **DFO Processes**
- **FPM Processes**
- **Budget Reports**



References

[DFO Manual](#)

[FPM Manual](#)

[CTA 50-909](#)

[Web Training](#)

[DA Form 3988](#)

[DFO Menu Tree](#)

[FPM Menu Tree](#)

Using AFMIS will ensure you have the “tools” and reports needed for proper budgeting...



Beginning the Process

Step One

The process begins with the Senior Food Operations Sergeant (SFOS) / Dining Facility Manager. He or she receives equipment in the dining facility, and when required, updates equipment records. Accuracy and the availability of information is important. They should:

New Equipment (PV Program)

- **Gather as much information as possible.**
- **Prepare DA Form 3988.**
- **Verify if equipment can be enter into AFMIS.**
- **Send DA From 3988 forward to FPM.**

Existing Equipment

- **Ensure equipment is entered in AFMIS correctly.**
- **Check NSN and/or LIN against the hand receipt (PBO).**
- **Record discrepancies on DA Form 3988.**

Beginning the Process - DFAC

Step One - Continued

New Equipment (PV Program)

Prepare DA Form 3988 IAW Hand Receipt and Data Plate

Enter into AFMIS by NSN

Enter into AFMIS by LIN

Record information in the Remarks Section of DA Form 3988

Review "Other" Equipment Listing

Send to Food Program Manager

EQUIPMENT REPLACEMENT RECORD		1. UNIT DESIGNATION C.O.A. 23963N, UM EDE	2. ADDRESS FT LEE, VA, 23065	3. BUDG NO 12800	4. Page 12 of 12	
5. ITEM DESCRIPTION	6. ACQUISITION DATE FROM DATAPLATE (YYMMDD)	7. LIFE EXPECTANCY YEAR	8. APPROXIMATE SUPPORT TB-43-001	9. PROGRAMED REPLACEMENT COST	10. PROGRAMED REPLACEMENT YEAR	11. REMARKS
NSN: Low Capacity Calorim, Mechanical, Refrigerated, Model, 25 Table, Electric, 60Hz NSN: 4130-00-142-2122 MANUFACTURER: SibaBy	090218	30	-33	\$2,854.00	2002	
NSN: 34-12 SERIAL NO: 14331						
NSN: Low Capacity Calorim, Mechanical, Refrigerated, Model, 25 Table, Electric, 60 Hz NSN: 4130-00-142-2122 MANUFACTURER: SibaBy	090213	30	-33	\$3,343.00	2004	Capacitor has been replaced twice. Further repair might require coil replacement.
NSN: 34-12 SERIAL NO: 28164						
NSN: Dryer, Baking and Roasting, Forced Convection, Electric, 2-Speed Motor, 66 Hz NSN: 7519-00-353-3827 MANUFACTURER: Viking	090803	12	-22			
NSN: 87-30 SERIAL NO: 128342						
NSN: 40-101, Conveyor, Heavy-Duty, Electric, 740 Sheet/gh, NSN: 7519-01-018-7315 MANUFACTURER: Survey	090318	5	-22	\$418.00	2002	
NSN: 14003 SERIAL NO: T-1206						
NSN: Unit, Chiller, Two, Automatic, 9 Galon, Electric, Star 4, NSN: 7519-00-343-9858 MANUFACTURER: Blawie O-Matic	090501	18	-33			
NSN: 34-124 SERIAL NO: 07154026						
NSN: Vegetable Peeling Machine, Electric, 50 LB Capacity NSN: 7523-01-074-2212 MANUFACTURER: Specialty	200101	15	-22			
NSN: 7523-01-074-2212 SERIAL NO: 049563						
DA FORM 3988 OF PREVIOUS EDITIONS OBSOLETE		DA SIGNATURE ROBERT D. DELL		DA DATE (YYMMDD) 090218		
DA FORM 3988 OF PREVIOUS EDITIONS OBSOLETE		DA SIGNATURE		DA DATE (YYMMDD)		

Ensure you indicate if equipment can or cannot be entered by NSN and/or LIN in the Remarks Section of DA Form 3988.

DATE: 10 Mar 96 UPDATE EQUIPMENT INVENTORY FOR BUILDING 12800 AJK-192

SERIAL NUMBER: 1234 NSN: - - -
LIN: 012345

ITEM NAME: THE SFC 0 HIGH SPEED LOW DRAG SOLAR TOASTER. 600 SLICE CAPACITY.
< ITEM NOT FOUND ON CIA 50-909 OR AMDF ><< NOT AUTHORIZED TO USE IN ARMY >>

MANUFACTURER: MODEL NUMBER:

ACQUISITION YEAR: LIFE EXPECTANCY:

ACQUISITION COST: ENERGY SOURCE CODE:

NEW LOCATION:

REMARKS:

Beginning the Process - DFAC

Step One - Continued

Existing Equipment

Verify NSN / LIN to Hand Receipt

Ensure LIN matches CTA 50-909

(CTA 50-909 can be view through the Force Management System, or printed from DSS)

Verify Acquisition Year and Life Expectancy – Adjust Life Expectancy **ONLY:** (discussed later...)

Record discrepancies and adjustments in the Remarks Section of DA Form 3988 and in AFMIS

Send DA Form 3988 to FPM

DATE: 10 Mar 96 UPDATE EQUIPMENT INVENTORY FOR BUILDING 12800 AJK-192

SERIAL NUMBER: 1234 NSN: - - -
 LIN: 012345
 ITEM NAME: THE SFC O HIGH SPEED LOW DRAG SOLAR TOASTER. 600 SLICE CAPACITY.
 < ITEM NOT FOUND ON CTA 50-909 OR AMDF ><< NOT AUTHORIZED TO USE IN ARMY >>

MANUFACTURER: MODEL NUMBER:
 ACQUISITION YEAR: LIFE EXPECTANCY:
 ACQUISITION COST: ENERGY SOURCE CODE:
 NEW LOCATION:
 REMARKS:

EQUIPMENT REPLACEMENT RECORD		1. UNIT DESIGNATION	2. ADDRESS	3. BUDGET NO.	4. PAGE	
For use of the DA Form, see DA FORM 3988-22. Use original agency or DCS, 304.		CO A, 239th BN, 10th AFB	FT LEE, VA, 23906	12400	12	22
5. ITEM DESCRIPTION	6. ACQUISITION DATE, FISCAL YEAR (DDMMYY)	7. LIFE EXPECTANCY YEAR	8. APPROPRIATE AUTHORITY TB-43-003	9. PROGRAMED REPLACEMENT YEAR	10. PROGRAMED REPLACEMENT YEAR	11. REMARKS
NSN: 4120-00-142-3172 MFG: Siba S MODEL: M-12 SERIAL NO: 1234	09/20/18	30	-3	2002	2002	
NSN: 4120-00-142-3172 MFG: Siba S MODEL: M-12 SERIAL NO: 28166	09/20/13	30	-3	2004	2004	Equipment has been replaced before. Further major repair may extend cost retention.
NSN: 7510-00-353-3823 MFG: Valpar MODEL: 8T-88 SERIAL NO: 128242	09/08/01	12	-23			
NSN: 7510-01-028-7910 MFG: Sylvania MODEL: 1802L SERIAL NO: T-1206	09/03/10	5	-22	2010	2002	
NSN: 7510-00-343-9888 MFG: Siba S MODEL: W8-54 SERIAL NO: 0115483E	09/03/01	15	-33			
NSN: 7520-01-074-2212 MFG: Sylvania MODEL: YP55-50 SERIAL NO: 049563	200105	15	-22			
DA FORM 3988, JUL 2002		REPLACES DA FORM 3988, AUG 1982, AND DA FORM 17 FOR NOV 82		DA FORM 3988, JUL 2002		

Food Program Manager

Step Two

Upon receiving DA Form 3988 from the dining facility, the FPM should complete the following tasks to ensure equipment records can be entered into AFMIS and that the information entered is accurate – providing an audit trail.

New Equipment (PV Program)

- Review DA Form 3988 for accuracy – note “Remarks”
- Access FMS – Force Management System
- Access DSS – Food Service Decision Support System
- Verify LIN to CTA 50-909 on both systems
- PBO uses FEDLOG – LIN match for audit trail
- Coordinate with ACES, FED

Existing Equipment

- Same as above...
- Verify NSN is matched/assigned to LIN (AFMIS)

Ensure Replacement Year
is correct.

SFOS / DFAC Manager Tasks

Step Three – Equipment Processing

When a NSN, LIN, or updates are communicated to the SFOS / DFAC Manager, he or she can enter in “New” equipment or update existing equipment in AFMIS.

Enter Equipment by NSN

Enter Equipment by LIN

(When entered in by LIN only, the DFAC will have to enter in the Life Expectancy.)

Changes to Replacement Year through Life Expectancy

Review “Other” Equipment Listing

Ensure Records are Accurate

Update Annually or As Required

```
DATE: 10 Mar 96          UPDATE EQUIPMENT INVENTORY          AJK-192
                        FOR BUILDING 12800
SERIAL NUMBER: 1234          NSN: - - -
                              LIN: 012345
ITEM NAME: THE SFC O HIGH SPEED LOW DRAG SOLAR TOASTER, 600 SLICE CAPACITY,
< ITEM NOT FOUND ON CTA 50-909 OR AMDF ><< NOT AUTHORIZED TO USE IN ARMY >>
MANUFACTURER:                MODEL NUMBER:
ACQUISITION YEAR:            LIFE EXPECTANCY:
ACQUISITION COST:            ENERGY SOURCE CODE:
NEW LOCATION:
REMARKS:
```

```
DATE: 10 Mar 96          UPDATE EQUIPMENT INVENTORY          AJK-193
                        FOR BUILDING 12800
```

ITEM NAME	LIN	BALANCE ON-HAND
BANQUETTE: TUBULAR STL FRAME UPHOLSTE RED WALL TYPE	98734N	0
BOOTH DOUBLE ISLAND: TUBULAR STEEL FR AME UPHOLSTERED ART LEATHER	C89671	0
BOOTH SINGLE ISLAND: BLACK TUBULAR ST EEL FRAME ART LEATHER UPHOL	C89676	0
CARPET <WHEN CLASSIFIED AS EQUIPMENT- IN-PLACE> PER FACILITY LISTED	91657N	0

F3 - scroll forward, F4 - scroll backward, Esc - save, Del - exit

FPM Tasks

Step Four – Budgeting

There are several Reports available for the Food Program Manager to review and budget for equipment. It is however, important that the dining facility can enter in equipment, that equipment entered in is accurate, and the system is “setup” to accurately cost equipment.

Ensure dining facilities BOI is accurate

Ensure dining facility equipment records are accurate prior to running budget reports - DSS

Print Replacement by Dining Facility

Print Replacement for Installation

Print Budget Worksheet

Research “costs” using DSS

The screenshot displays the 'DINING FACILITY EQUIPMENT REPORTS' menu. At the top, it shows the date '20 Mar 96' and the building '11100'. The activity code is '1111NF' and the dining facility name is '1/1117 INF DN'. The design capacity is '1200' and the design EPA code is 'D'. The basis of issue is listed as 'DINING FACILITY MAIN ENTREE BACKUP', 'DINING FACILITY SHORT ORDER BACK UP', 'DISHWASHING AREAS', 'KITCHEN AREAS', 'MAIN ENTREE SERVING AREAS', and 'NONPERISHABLE STORAGE AREAS'. The number in this dining facility is '0' for all categories.

The main menu lists the following options:

OPTION CODE	DESCRIPTION	OPTION CODE	DESCRIPTION
A	REPLACEMENT REPORT	E	NEW CATALOG REPORT
H	BUDGET WORKSHEET	R	RETURN TO EQUIPMENT REPLACEMENT PROGRAM MENU
C	EQUIPMENT SUMMARY	X	EXIT FROM EPA PROCESSING REPORT
D	EQUIPMENT AUTHORIZATION REPORT		

The user is prompted to 'SELECT DESIRED PROCESS BY ENTERING APPROPRIATE MENU OPTION CODE:'. Below the menu, there is a table with columns for 'ITEM', 'UNIT', 'PRICE', 'QTY', and 'TOTAL'. The table contains several rows of equipment data, including 'DINING FACILITY EQUIPMENT REPORTS' and 'DINING FACILITY EQUIPMENT REPORTS MENU'.

Equipment Replacement Process

Conclusion

The Equipment Replacement Process begins with the SFOS / DFAC Manager. They should ensure DA Form 3988 has ALL pertinent information, if available, recorded prior to sending forward, to include, any "Remarks" pertaining to the equipment.

New Equipment (PV Program)

- Should match FEDLOG, CTA 50-909, and AFMIS
- Coordinate with ACES, FED

Existing Equipment

- Ensure equipment is entered in AFMIS correctly.
- Check NSN and/or LIN against the hand receipt (PBO).
- Record discrepancies on DA Form 3988.

For more information, Visit the ACES Web, AFMIS Training.

[|Return|](#)

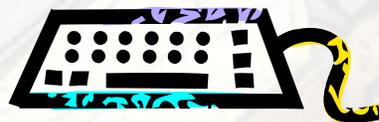


Menu Planning Tools & Tasks

This presentation is an overview of the Menu Planning processes when using AFMIS. The goal is to present several “tools” available in AFMIS for the SFOS / DFAC Manager to use during menu planning and some of the “tasks” that should be accomplished by the FPM that help ensure budgetary compliance and ease when planning menus.

Topics:

- Management Review
- FPM Tasks
- DFAC Menu Planning
- Reports



References

[DFO Manual](#)

[FPM Manual](#)

[DFO Menu Tree](#)

[FPM Menu Tree](#)

[TM 10-412](#)



Identifying the areas that can prevent the manager from meeting budgetary guidelines - BDFA



Food Program Manager

Tasks that aide the SFOS / DFAC Manager

Menu Review & Maintenance

Update Master Menu

AR 30-22 Guidance

Course Maintenance

Global Recipe Replacement

```

DATE: 20 Mar 1996          MASTER MENU          AJK-102
CHANGE                    Lunch                03/15/1996

RECIPE      RECIPE NAME
C00501      COFFEE (AUTOMATIC URN)
C01300      CARROT CAKE(MIX)W/FROSTI
L07600      BEEF MANICOTTI
L12500      CHIPPER PERCH
M01400      COTTAGE CHEESE AND TOMAT
M03300      LETTUCE AND TOMATO SALAD
M04400      BAKED POTATOES
S00100      ASSORTED FRUIT
S00300      BEVERAGE BASE PWDR
S00301      INSTANT TEA
S00400      BULK MILK
S00500      TEA BAGS
S00501      HOT CHOCOLATE
S00800      ASSORTED BREAD
    
```

F1 Key Add a Recipe
 F2 Key Delete a Recipe
 Delete a Duplicate Recipe
 Delete a Blank line
 F3 Key advance to next page
 F4 Key return to previous page
 F7 Key Restore Recipe Number
 <ESC> Key Update Database
 <DELETE> Key cancel processing

Use Arrow & Return keys to
 move between fields and rows

```

DATE: 20 Mar 1996          EDIT COURSE & TITLES MAINTENANCE          AJK-324

COURSE NO      COURSE TITLE          SEQ NO
1              SOUPS / APPETIZERS          1
2              ENIREEES - MAIN            2
3              SIDES                      3
4              SALADS                     4
5              BREADS/ROLLS              5
6              SHORT ORDER                6
7              DESSERTS                   7
8              COMBO MEALS                8
9              SANDWICH BAR               9
10             PASTA BAR                  10

PRESS <ESC> WHEN FINISHED WITH SCREEN
F1-INSERT  F2-DELETE  F3-SCROLL DOWN  F4-SCROLL UP
    
```

```

[ DATE: [20 Mar 1996]          GLOBAL MASTER MENU MAINTENANCE          AJK-023 ]
TYPE OF GLOBAL CHANGE:  ADD [ ]      REPLACE [ ]      DELETE [ ]
RECIPE NUMBER:  [ ]      RECIPE NAME:  [ ]
REPLACED BY :  [ ]      RECIPE NAME:  [ ]

MENU DATES FROM:  [ ][ ][ ] TO [ ][ ][ ]
MENU MEAL:  [ ]

Type of Meals
-----
A = Breakfast
B = Lunch
C = Short Order
D = Dinner

Press <DELETE> to exit the process.
    
```

Food Program Manager

Tasks that will ensure DFAC has current costs

Recipe Update: Ingredients

Master Item File Review

MIF Reconciliation

Replace Ingredients

```
DATE: 28 Mar 96                INSTALLATION FOOD ADVISOR SUBSYSTEM      AJK-112
                                MASTER ITEM FILE INQUIRY

NSN/MCN          8905004039592
NOMENCLATURE     BACON SLICED FZN SHINGLE
UNIT/ISSUE       LB
UNIT PACK        CS
CURRENT PRICE    $1.72
UNIT PACK QTY    53
PERISHABILITY    P
CONU FACTOR      1.0000

Press DELETE Key for Interrupt Menu
To Print Report . . . Press ESC Key after viewing selected data
```

```
INSTALLATION FOOD ADVISOR      AJK-134
UNMATCHED INGREDIENTS (MENU)

RECIPE NO:  A01395  RECIPE NAME:  APRICOTS, FRESH

----- NSN ----- ITEM NAME -----
8915001271861  APRICOTS FRESH JUMBO      <--- Unmatched Ingredients
APRICO(*)      <---- Enter keyword (<*****>)
               for list of MIF Substitute items

00000000000513  JUICE, APRICOT RESERVED
8930000517056  JAN, APRICOT 18 OZ

F1 Key advance to next page
F4 Key advance to previous page
GIRL-B Update Ingredient file
GIRL-B Reenter Item Name
ESC Key continue w/o update
<DELETE> to exit the process
```

```
DATE: 28 Mar 1996                AJK-224
                                TISA - DPO MASTER ITEM FILE RECONCILIATION

NSN:  8905 - 01 - 009 - 1703    DPO MIF RECORD  11 OF  642
                                TISA                                DPO

ITEM NAME:          BACON, TURKEY 34/38
UNIT OF ISSUE:     LB
PRICE:              $2.20
SOURCE:
PERISHABILITY:     P
DUD DEL SCHED:

PROBLEM:  Item is not available for issue.

PRESS <DELETE> TO EXIT
Flag for deletion? Y/N
```

```
DATE: 28 Mar 96                INSTALLATION FOOD ADVISOR      AJK-232
                                REPLACE SELECTED INGREDIENT

----- TIIN ----- ITEM NAME -----
-                <--- Selected Ingredient

-----<-----> <---- Enter keyword (<*****>)
               for list of MIF Substitute items

Press <DELETE> key to interrupt process
```

Use the Bulletin Board to post changes to MIF

Food Program Manager

Tasks that will ensure DFAC has up-to-date Recipes

Single Recipe Update

TM 10-412 Reference
Recipe Header
Recipe Ingredients
Conversion Factors
Recipe Instructions
Sending to DFAC

Conversion Factors are
found in the Manual

```
DATE: 20 Mar 1996      ADD / UPDATE RECIPE  L03000      AJK-121
POS DISPLAY NAME:  Creamed Beef      YIELD: 100      PORTION: 2/3 CUP
RECIPE NAME:      CREAMED GROUND BEEF

RECIPE DESCRIPTION:
BASE RECIPE

EXCLUDE FROM AUTO POS COST UPDATE (Y/N):  N

COST:                GROUP:                NUTRITION:
PER PORTION          $0.25                COURSE      2      FAT          M

DATE: 20 Mar 1996      ADD / UPDATE RECIPE  L03000      AJK-323
POS DISPLAY NAME:  Creamed Beef
CREAMED GROUND BEEF      YIELD: 100      PORTION: 2/3 CUP
RECIPE COST:          $0.25      W/COND:      $0.27      POS:      $0.30

STEP      TIIN      ITEM NAME      RCP      UM      RCP      AS PUR
           NIS      QTY      WEIGHT      WEIGHT
1      050-3190  BEEF GROUND, SOY      18.0000  LB      18.0000  18.000
1      616-0199  ONIONS, YLM JUMBO      3.0000  CP      1.1250  1.1250
2      079-6943  SALT 5 LB BAG          3.0000  TB      0.1250  0.1250
2      127-8067  PEPPER BLACK 1 LB      1.0000  TP      0.0313  0.0313
2      140-7748  FLOUR, WHEAT 10#       1.5000  QT      1.5000  1.5000
2      234-6217  SOUP & GUY BASE BF #2 1/2  5.0000  TB      0.1456  0.1456
3      000-0001  WATER, WARM            10.5000  QT      0.0000  0.0000

DATE: 20 Mar 19      RECIPE INSTRUCTIONS      AJK-123
RECIPE-NUMBER: L03000      RECIPE NAME: CREAMED GROUND BEEF

PREPREPARATION INSTRUCTIONS:

THAW BEEF UNDER REFRIGERATION.
ONIONS ARE AN OPTIONAL INGREDIENT.
CHOP DRY ONIONS BEFORE MEASURING.  DEHY ONIONS MAY BE USED, REF A01100.
SIFT FLOUR BEFORE MEASURING.

PRIMARY COOKING METHOD:
1. COOK BEEF IN ITS OWN FAT IN STEAM-JACKETED KETTLE OR ROASTING PAN UNTIL
BEEF LOSES ITS PINK COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF

F1 Key Insert Line      F2 Key Delete Line      F3 Key Scroll Forward
F4 Key Scroll Backward  ESC Key Save & Exit
Delete Key Interrupt Menu  Press RETURN after each entered line
```

Dining Facility Menu Planning

Management Guidelines

AFMIS provides a wide variety of “Management Tools” that aide in the Menu Planning process. Using these tools will ensure menus are well balanced and cost effective; however, a few “guidelines” should be followed:

Menu Guidelines

- Management Planning can begin 20 days from Consumption Date.
- 2-2-3 Issue Frequency Schedule DOES NOT help in planning.
- Account Status is a “Management Tool”, NOT an “Evaluation Tool”.
- Recipes MUST be up-to-date: NO NIS – Will not cost accurately.
- MIF MUST be up-to-date: NO NIS – Shopping Lists will be inaccurate.
- Check BOH and PV Orders.
- Review Templates for cost effectiveness and acceptance.
- Productions Schedules: Main Line Only – Do Not breakout Short Orders.
- Portions for SOP Items should be estimated: Do Not use 1 or 0
- Print “Final” menu reports AFTER subsistence is received.

Dining Facility Menu Planning Management Tools

Menu Planning

Review Issue Frequency Schedule

Review Account Status

Review Headcount History

Review Balance on Hand

Review PV Orders

Create "Working" Production Schedules

```

DATE: 10 Mar 1996          DFO ACCOUNT STATUS          AJK-361
ACTIVITY CODE: 128INF
ACTIVITY NAME: 1/28 INF BN

CURRENT ACCOUNT STATUS
10 Mar 1996
13:30:13

1. BEGINNING INVENTORY < 30 Jun 1996 >:          $33140.87
2. PURCHASES < ISSUES >:                          $0.00
3. TOTAL < line 1 + line 2 >:                      $33140.87
4. CURRENT INVENTORY:                              $28706.31
5. ACTUAL EXPENSES < line 3 - line 4 >:          $4434.56
6. EARNINGS < HEADCOUNT >:                      $0.00
    
```

```

DATE: 10 Mar 1996          HEADCOUNT HISTORY INQUIRY          AJK-532 T
ACT CODE: 128INF
History period beginning: [10]MARI[1996]

DATES          10      07      06      05      04      03      02
BREAKFAST: Adjusted          775      800      800      800      800      750
              Actual          810      825      800      795      805      800
LUNCH: Adjusted          800      750      700      800      750      700
              Actual          875      725      635      750      725      680
DINNER: Adjusted          725      800      750      750      750      750
              Actual          750      800      750      740      750      760
    
```

```

DATE: 10 Mar 96          PRIME VENDOR          AJK-906
INQUIRY RESULTS
01 Mar 96  10  10 Mar 96
    
```

```

DATE: 10 Mar 1996          PRODUCTION SCHEDULE          AJK-402

Meal date: [20]MARI[1996]          Adjusted hdct: 500
Meal type: LUN  Template No:          Serv Pd: 1130 - 1300

PREPARER RECIPE NO  RECIPE NAME          CRS SEQ COST/PORT PORTIONS TIME
-----
P00101  BEEF BARLEY SOUP          1  0  $0.03  0  0
L01500  STEAK SMOTHERED W/ ONIO  2  0  $1.26  0  0
L11906  FISH AMANDINE             2  0  $0.18  0  0
E00500  STEAMED RICE              3  0  $0.05  0  0
Q02702  MEXICAN CORN              3  0  $0.27  0  0
Q04400  BAKED POTATOES            3  0  $0.18  0  0
M01200  COTTAGE CHEESE SALAD      4  0  $0.73  0  0
M04800  TOSSED VEGETABLE SALAD    4  0  $0.08  0  0
D03200  HARD ROLLS                5  0  $0.05  0  0

Total meal cost:          $0.00

PRESS <ESC> WHEN FINISHED WITH SCREEN
    
```

```

ITEM NAME          UI          UNIT PRICE  VENDOR
H FILLET FROZEN    LB          $ 2.41
66                W36N063480037  OS          50
    
```

PE KEY WHEN FINISHED VIEWING DATA

Dining Facility Menu Planning

Management Production

Menu Production

- Create "Working" Shopping List
- Review Projected Account Status
- Review Master Item File
- Review / Update Shopping Lists
- Print Reports AFTER Issue
 - Production Schedules
 - Kitchen Requisition Worksheet
 - Additional Production Schedules
 - Dieter's Menu
 - Outside Menu
 - Recipes

DATE: 10 Mar 1996 PROJECTED ACCOUNT STATUS AJK-389

Projected period:[10 Mar 1996] - [17 Mar 1996] DF Inventory Value:[\$28706.31]

DATE	EXPEND TODAY	EXPEND CUMULATIVE	EARNINGS TODAY	EARNINGS CUMULATIVE	ACCOUNT STATUS DOLLAR
Cur Bal		[\$326985.10]		[*****]	[\$4628.88]
[10]	[\$0.00]	[\$326985.10]	[\$0.00]	[*****]	[\$4628.88]
[11]	[\$0.00]	[\$326985.10]	[\$0.00]	[*****]	[\$4628.88]
[12]	[\$0.00]	[\$326985.10]	[\$0.00]	[*****]	[\$4628.88]
[13]	[\$0.00]	[\$326985.10]	[\$0.00]	[*****]	[\$4628.88]
[14]	[\$0.00]	[\$326985.10]	[\$0.00]	[*****]	[\$4628.88]
[15]	[\$123.83]	[\$327108.93]	[\$200.00]	[*****]	[\$4552.71]
[16]	[\$0.00]	[\$327108.93]	[\$0.00]	[*****]	[\$4552.71]
[17]	[\$0.00]	[\$327108.93]	[\$0.00]	[*****]	[\$4552.71]

Press ESC when finished
[

DATE: 10 Mar 96 DINING FACILITY OPERATIONS PCN AJK-PZ1

ACT CODE: 128INF MASTER ITEM FILE REPORT

NSN	ITEM NAME	U/I	U/P	PC
8905-00-582-4039	SHRIMP P & D TAIL	LB	8.83	P
8905-00-960-2303	SHRIMP BREADED RAW	LB	5.81	P
TOTAL ITEMS: 2				END PAGE 1

Press RETURN to exit process . . .

DATE: 10 Mar 96 SHOPPING LIST REVIEW AND ADJUSTMENT AJK-382

Issue Date: [03/14/1996] [PERISHABLE] Submission Date: [03/12/1996]

TIIN	NIS	ITEM DESCRIPTION	U/I	UPR	QUANTITY
[3837910]	[]	ICREAM CHEESE LOAF	[]	[]	[1]
[9264926]	[*]	LLETTUCE FRESH	[]	[]	[0]
[0888749]	[]	LAPPLES EATING FRESH	[]	[]	[2]
[1268748]	[]	LBANANAS FRESH	[]	[]	[2]
[6160209]	[]	LRAPES FRESH	[]	[]	[1]
[1268804]	[]	LRANGES, US #1	[]	[]	[2]
[1278271]	[]	LPEACH, 2" UP	[]	[]	[2]
[1268805]	[]	LPEARS FRESH	[]	[]	[2]
[2528245]	[]	LPOT, IDAHO 80 SZ	[]	[]	[42]
[5824059]	[]	LTOMATOES FRESH	[]	[]	[12]
PRESS <ESC> WHEN COMPLETE					TOTAL COST: [\$31.53]

[* <NIS>: THIS ITEM IS NOT AVAILABLE FOR ISSUE]

Menu Planning Tools & Tasks

Conclusion

The Menu Planning and Management Process is only as effective as the information in AFMIS. If information in AFMIS is NOT up-to-date, then the SFOS / DFAC Manager will have a difficult time maintaining and complying with Budgetary guidelines.

Menu & Recipe Review

- Master Menu Review
- Recipe Review

FPM Support

- Master Menu Updates
- Master Item File Reconciliation
- Recipes: Replace Ingredients & Updates

Menu Planning & Management

- Guidelines
- Management Tools & Menu Management

```
DATE: 10 Mar 90          DISPOSITION OF SUBSISTENCE          600-101
                        SELECT ITEMS
ITEM NAME                ITEM          QUANTITY  PRICE
CRISPM. FL. BEE SDR      375-4382          100.00    0.00
CRISPY FIL. BUNOCEN      307-0428          100.00    0.00
CRISPY BUFFUP           765-2118          100.00    0.00
CRISPY FILLLET          114-4427          100.00    0.00
CRISPY FILLLET 3 CC BEE 113-4485          100.00    0.00
CRISPY MIDGET           377-4587          100.00    0.00
CRISPY SANDWICH         401-7206          100.00    0.00
CRISPY WOGG            125-3416          100.00    0.00
                        -----
                        100.00    29.15
PRESS ESCOFF WHEN SELECTION IS COMPLETE
* UNACCOUNTABLE DIFFERENCE WITH A # TOTAL AVAILABLE FOR PRODUCTION
Enter # to select item. Press ESCOFF when entry is complete.
```

[Disposition of Subsistence](#)

[Return](#)



The ACES Website

The ACES Web is divided into 5 Major Areas. They are: General Information, Garrison Information, Field Information, and Training Information.



The Army Learning Management System

Access the Army Learning Management System (LMS) through AKO. Click on “My Training”.

The screenshot displays the Army Learning Management System (LMS) interface accessed through Army Knowledge Online (AKO). It consists of three overlapping browser windows:

- Left Window (AKO Home):** Shows the AKO homepage with a navigation menu. The address bar is <https://www.us.army.mil>. The page includes sections for "My Favorites", "Pages", "Links", "Files", and "Forums". A search bar is visible.
- Middle Window (My Training):** Shows the "My Training" page. The address bar is <https://www.us.army.mil/suite/portals/index.jsp>. The page features a search bar, a "DLS" logo, and a section titled "Experience a Training".
- Right Window (My Home):** Shows the "My Home" page. The address bar is <https://www.lms.army.mil/DLS>. The page displays the "THE UNITED STATES ARMY" logo, a welcome message for Arthur Oikonen, and a list of training-related items. A "Reminder" section states: "Do not use your web browser's navigation buttons while in LMS." The page also includes sections for "Skill Gap", "Individual Training Plan", and "My Communities".

The Army Training Help Desk

Access the Army Training Help Desk through AKO – My Training. Click on the Ask a question link to begin.

The screenshot displays the Army Training Help Desk interface within a Microsoft Internet Explorer browser window. The browser's address bar shows the URL <https://www.us.army.mil/suite/portal/index.jsp>. The page features a prominent header with the text "Army Training Help Desk" and navigation links for "ATSC Homepage" and "Help using this Site". Below the header, there are tabs for "Support Home", "Find Answers", "Ask a Question", and "My Profile". The main content area contains a form for asking a question, with fields for "Login Name", "Your Question is...", "Subject", and "Category". There is also a section for "Attach Documents to Question" and a footer with contact information for the ATSC.

[Return](#)



The Manager's Tool Box Mini-Web

The Manager's Tool Box is a Mini-Web based program that will open in your Internet Browser's window. Many of the links within the program will open in a separate window allowing you to "switch" between references. References are in PDF format and require Acrobat Reader loaded on your computer.

For maximum results, Flash Player should also be loaded on your computer and your monitor's resolution set to 800X600.

Links to outside websites require connection to the Internet and may or may not connect due to the sites availability.

For assistance, please contact the AFMIS Training Manager at:

arthur.e.olkonen@us.army.mil - (email preferred)

ADDITIONAL PRESENTATIONS

[DFAC OPERATIONS](#)

[FPM OPERATIONS](#)

[|Home|](#)



[Click here to access the Manager's Tool Box...](#)

