Recipe Calculation Survey

Materials Control

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Introduction:

This function was implemented to monitor the current cost of a recipe compared to the cost planned when it was created.
Usually a recipe (and the related sales price for the product) are calculated based on defined purchase prices for the ingredients. As these may change also the recipe cost changes and it is difficult for the users to find out the critical recipes where the cost has changed.

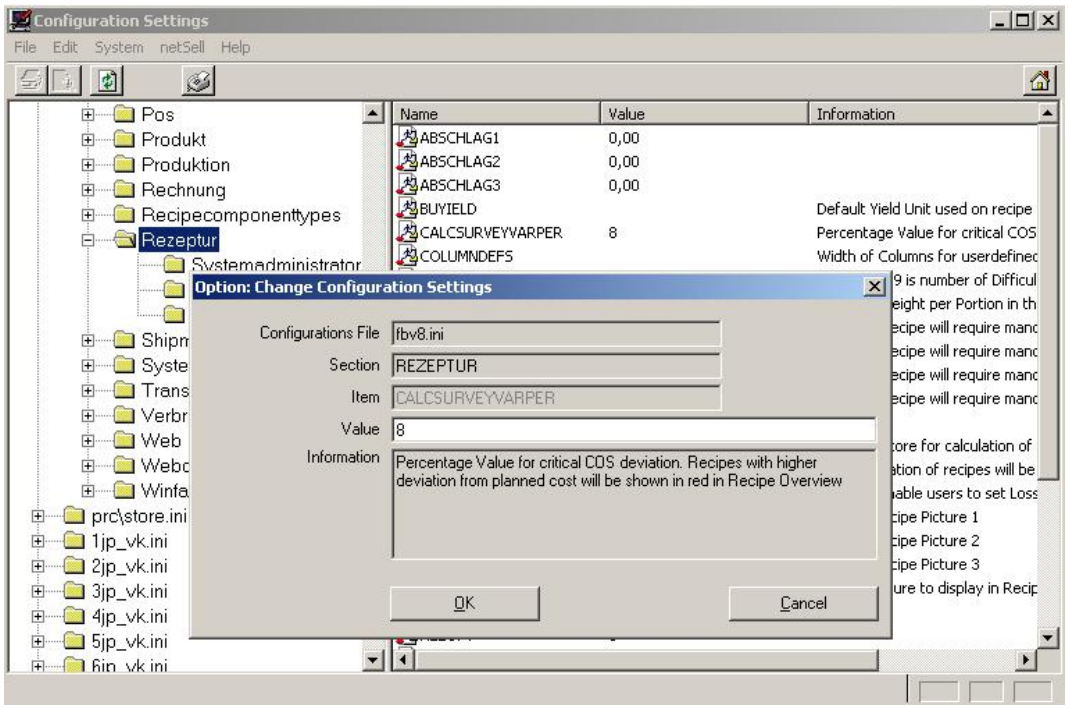
Note: This function is available in the new Yield Recipe module only!

SETUP:

This function requires a minimum of preconfiguration to be used.

CONFIGURATION:

The first point of configuration is the definition of the critical percentage value.
Goto System > Configuration > FBV8.INI > [REZEPTUR] > CalcSurveyVarPer:



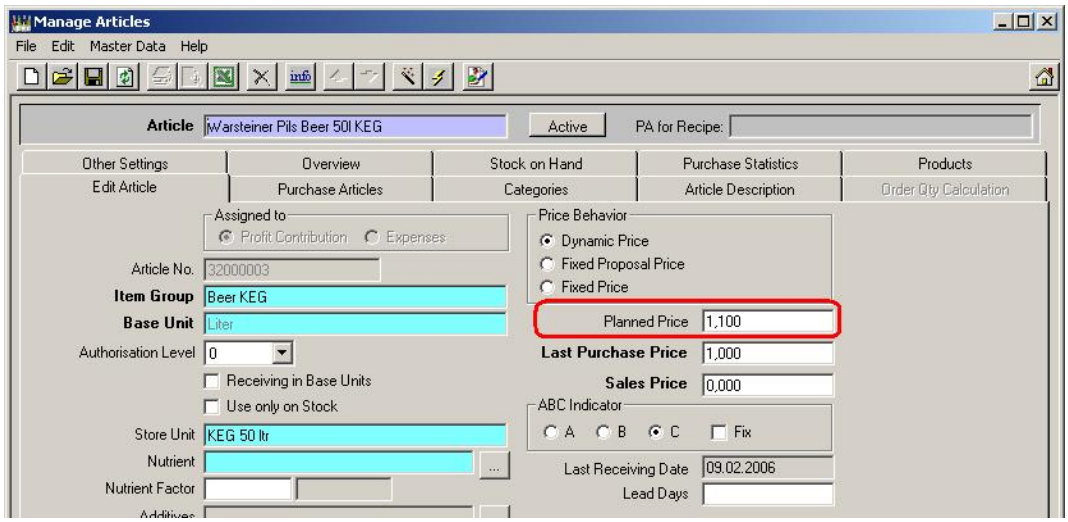
Define the percentage value here.
In our example we define 8 as 8%.
All recipes where the current cost is 8 or more % higher than the planned cost will be listed in **red** in the Recipe Overview screen.

All recipes where the current cost is 8 or more % lower than the planned cost will be listed in **green** in the Recipe Overview screen.

Note: This new parameter is visible after the Recipe Overview dialog screen was opened once!

ARTICLE MASTER DATA:

Goto Master Data > Articles > select any article used in a recipe:



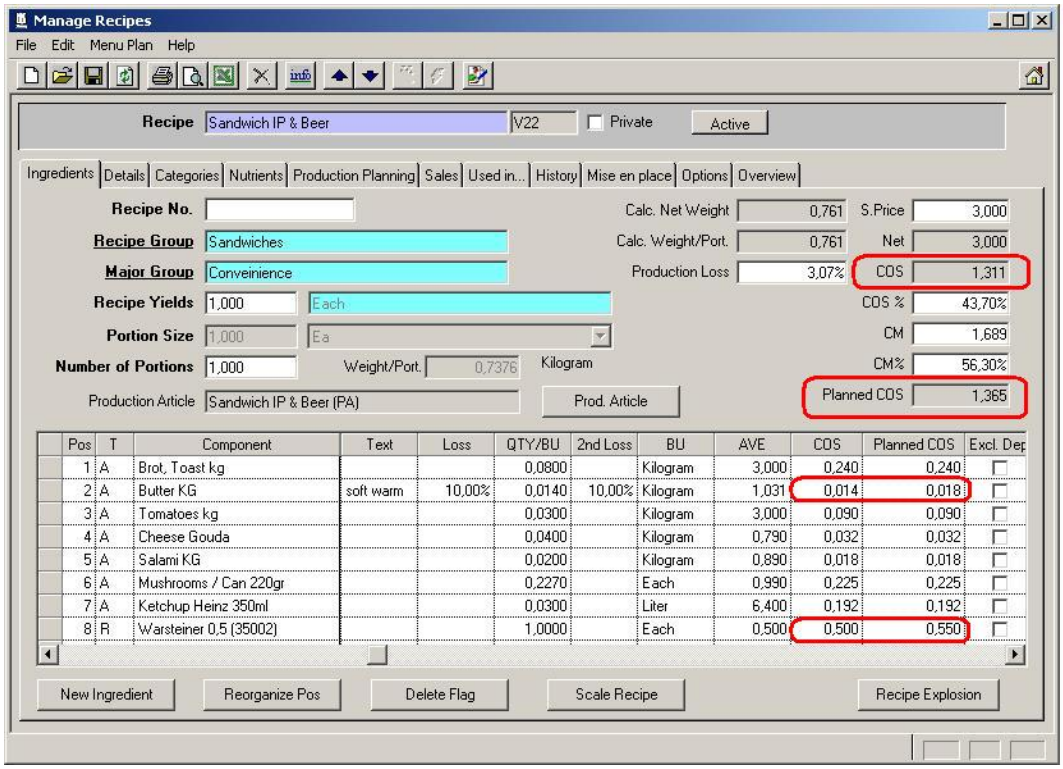
A new field was added here.
This field should be used to enter the origin planned purchase price per base unit of the selected article. It can be changed at any time if the user has sufficient user rights.

RECIPE DISPLAY:

Whenever opening up a recipe or running the scheduled job “Refresh COS of Recipes” the values in the recipes are updated. We have included the calculation of the planned COS as well into this job.

RECIPE DETAIL SCREEN:

Goto Production > Recipes > select a recipe:



Upper section:
Besides the usual COS calculation (based on the definition selected in the Options tab) we show now the planned COS as well. This is the sum of the planned COS values of the single ingredient lines.
In the example above you can see the deviation of the total cost (1,311 vs. 1,365 = 0,054)

The planned cost per recipe is also shown on the recipe reports.

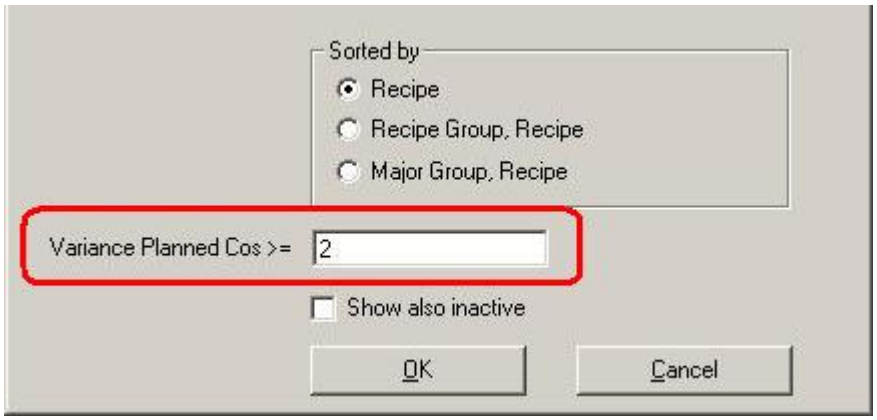
Lower section:
For every ingredient line we show now the planned cost (recalculated with the used quantity) next to the current cost.
The positions 2 and 8 have a deviation between the planned cost and the current cost.

Note: If the field “Planned Price” in Master Data > Article was not filled the last purchase price will be used instead!

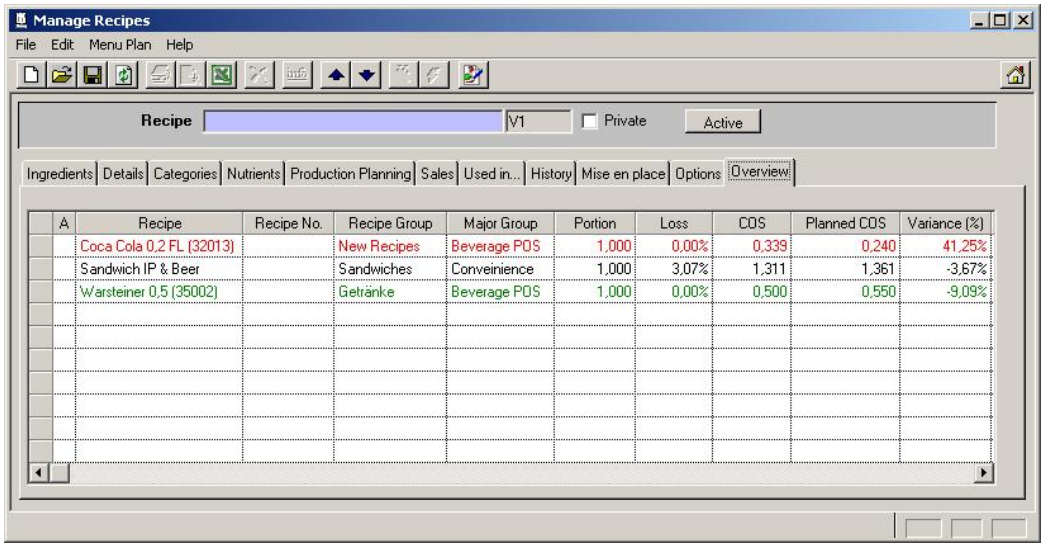
RECIPE OVERVIEW SCREEN:

The Recipe Overview table will allow the user easily to detect recipes with a critical deviation between planned cost and current cost.

Goto Production > Recipes > click on the yellow “open folder” icon to open the Overview filter dialog:



In the bottom section of the dialog the user can define a filter to show recipes with a deviation higher than the typed value (in %) only.
In the used example all recipes with a deviation higher than 2% will be shown:



A	Recipe	Recipe No.	Recipe Group	Major Group	Portion	Loss	COS	Planned COS	Variance (%)
	Coca Cola 0,2 FL (32013)		New Recipes	Beverage POS	1,000	0,00%	0,339	0,240	41,25%
	Sandwich IP & Beer		Sandwiches	Conveinience	1,000	3,07%	1,311	1,361	-3,67%
	Warsteiner 0,5 (35002)		Getränke	Beverage POS	1,000	0,00%	0,500	0,550	-9,09%

Based on the definition made in the configuration (above) the first recipe is shown in **red**.
The current cost is higher than planned and deviation is higher than 8%.

The middle record has a deviation lower than 8%, so it is listed in black.
This is shown with a negative deviation as the current cost is lower than the planned cost.

The last record has a deviation more than 8%, but with a current cost lower than the planned cost. So it is displayed in **green**.