

Manufacturing in IM For MAS 90/200

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Installation Instructions and Cautions

PLEASE NOTE: MAS 90 must already be installed on your system before installing any IIG enhancement. If not already done, perform your MAS 90 installation and setup now; then allow any updating to be accomplished automatically. Once MAS 90 installation and file updating is complete, you may install your IIG enhancement product by following the procedure below.

Wait! Before You Install - Do You Use CUSTOM OFFICE?

THIS IS AN IMPORTANT CAUTION: If you have Custom Office installed, **and** if you have modified any MAS 90 screens, you must run **Customizer Update** after you do an enhancement installation.

But wait! BEFORE you run Customizer Update, it is very important that you print all of your tab lists. Running Customizer Update will clear all Tab settings; your printed tab list will help you to reset your Tabs in Customizer Update. Custom Office is installed on your system if there is an asterisk in the title bar of some of the screens. The asterisk indicates that the screen has been changed.

Ň	🖁 * Sales Orde	r Entry (111) O	5/12/2006		
	Order Number	Q.	🛃 🖪 🤇		
	<u>1</u> . Header	<u>2</u> . Address	<u>3</u> . Lines	: <u>4</u> . Tota	ls
	Order Date		Orde	г Туре	
	Customer No.		2. E1		
				<u>Ship ToAddr</u>	
	Ship Data			<u>Terms Code</u> Shin Via	

An *asterisk* in a window's title bar indicates that the screen has been modified. This means that **Custom Office** is installed.

Follow all the instructions on this page before you run **Customizer Update**!

Registering IIG products

IIG Enhancement should be registered to be able to use it. If registration is not performed, the enhancement will work in a demo mode for a limited time period. The registration can be still done during the demo period.

Select the **IIG Product Registration** program under the **Library Master Setup** menu of the MAS 90.

If this option is not listed under the Library Master Setup menu, go to the main menu, and select **Run** from the **File** menu. Type in SVIIGR and click **OK**.

👫 IIG Master Developer	Enhancement Registratio	on		? <u>-</u> _ ×
Registered Customer 0	Customer			
-Registration Information- Reseller Name				
Serial Number	1111111			
Customer Number	222222222			
User Key	333333333333333333333333	3]	
Product Key	55555 55555 5	5555 5555 55555]	
Enhancement	Level Release	Date Serial Number	Unlocking Key	<u>D</u> K <u>U</u> ndo
Enhancement	Level	Release Date Serial Nur	mber U	nlocking Key
IIG Enhancement Name	4.20	ΔΑΑΑΑΑ	ααααάααα ΒΕ	8888
•				► T
Print Registration Form				
				IIG ABC 5/29/2007

Enter **Serial Number** and **Unlocking Key** provided by IIG, and click **OK**.

If multiple IIG Enhancements are installed, Serial Numbers and Unlocking Keys should be entered for each enhancement.

Use the **Print Registration Form** button to print IIG Registration Form.

Introduction

The **Manufacturing in IM** enhancement enables entering recipes and generating Work Orders for these recipes. Recipes can have different Item Classifications: Current, Sample and Obsolete.

Two additional transaction types are available: MF (manufacturing issue) for the Materials, and MR (manufacturing receipt) for Finished Goods.

MFG Options

The **MFG Options** program has been added under the **Inventory Management Setup** menu.

🚮 MFG Options	? <u>-</u> ×
Next Automatic WO Number	000000067
Labor Cost	62025-0000 🔍 LABOR ALLOCATION TO FIN GOODS
Non-Inventory Material	64800-0000 SMISC EXPENSES
W/0 Adjustment	10302-0000 Q OTHER ACCT-#4192-061513 Dost by Whee
Combine Cost Variance Po	stings with Scrap Postings 🔽
Finished Goods Dflt Whse	001 💊 FINISHED GOODS/MAIN
Ingredients Dflt Warehouse	002 🔍 RAW MATERIALS
	<u>A</u> ccept <u>C</u> ancel
Enter next automatic W0 num	Der AD1 001 04/06/06

The Labor Cost and Non-Inventory Material GL Accounts will be credited during WO Register.

The W/O Adjustment field will be debited during Work Order Entry Register.

In case the **Post by Whse** checkbox is selected, G/L segment substitution processing is available for the specified **W/O Adjustment** G/L Account, if the **Sub**

Account is selected from the G/L Segment for Whse Postings drop-down box on the Inventory Management Options.

If the **Combined Cost Variance Postings with Scrap Postings** check box is selected the Variance Postings and Scrap Postings will be added to the same **W/O Adjustment** *G/L* Account.

Note: When the Combined Cost Variance Postings with Scrap Postings check box is selected, G/L segment substitution processing is not available for the specified W/O Adjustment G/L Account. 6

Security

The **Setup MFG Security** program has been added under the **Inventory Management Setup** menu.

Setup MFG Security							<u> </u>	
First Name L	ast Name		User Log	gon		Security	Level	
Securitu Levels								
Program Function		1	3	5	8	9		
/iew Recipes/Work Orders		×	X	×	×	X		
view Cost Information				×	X	×		
Create/Edit/Delete Sample	Recipes		×	×	X	X		
Create/Edit/Delete Current	Recipes				Х	Х		
Print Reports			X	X	Х	Х		
Create/Edit Work Orders			X	X	X	Х		
Schedule/Complete/Post W	/ork Orders				X	×		
Delete Work Orders					X	×		
Create/Edit Users					X	×		
Perform Database Maintena	nce					×		
			_		- <i>c</i>			
				ydd		Remo <u>v</u> e		
							04/06	10

After installation of the **Manufacturing in IM** enhancement, only the "admin" User has full access to the new features, including the **Setup MFG Security** program.

User having access to the **Setup MFG Security** program can give access to **Manufacturing** features, for the **Users** existing in the system, according to the displayed schema of **Security Levels**.

The "X" marks indicate access to the feature for the Level.

The 9th Level gives full access to the User.

You can **Add** and **Remove** user security lines with the corresponding buttons.

🚮 Add User		?_□×
User Logon	useriig	Q
Security Level	9 💌	
	<u>o</u> k	<u>C</u> ancel
	AD1 001	04/06/06

Setup MFG Secu	rity						? _ 🗆
First Name	Last Name	L	Jser Log	gon		Security Lev	vel
John	Smith	u	seriig			9	
Security Levels							
Program Function		1	3	5	8	9	
View Recipes/Wor	k Orders	X	×	Х	X	X	
View Cost Informati	on			X	Х	X	
Create/Edit/Delete	Sample Recipes		×	X	X	X	
Create/Edit/Delete	Current Recipes				X	X	
Print Reports			X	Х	X	X	
Create/Edit Work C)rders		X	Х	X	X	
Schedule/Complete	e/Post Work Orders				X	X	
Delete Work Order:	s				×	X	
Create/Edit Users					X	×	
Perform Database I	Maintenance					×	
			(<u>م</u>		
			<u> </u>	iqq		Remove	
						VD1 001	0470670

Recipe Maintenance

The **Recipe Maintenance** program has been added under the **Inventory Management Main** menu.

👫 Recipe Maintenance								? _ 🗆 🗙
Recipe Number	Q	6 💽	Description					
Item Classification Current	Inventory Item	List						
1. General 2. Ingredients] <u>3</u> . Brine	4. Packaging	<u>5</u> . Labeling	6. Prod Data	<u>7</u> . Notes	8. Labor/Spec	<u>9</u> . Totals	
Dates Created Last Changed							Ite <u>m</u> Copy <u>F</u> rom	
		J						
Changed By								
Default Kettle Batch Size	0.00000							
Default Drained Wt	0.00000	0, j						
# of Batches	0							
Total On Hand	0.00000							
Equivalent Case	0.00000							
Process Method								
						ccept <u>C</u> ance	l <u>D</u> elete	
Enter Recipe Number							AD1 001	04/06/06

The first **Lookup** lists already entered Recipes, while the second lookup is the **Inventory Items List**.

If a non-existent **Item Number** is entered, the **Item Maintenance** on-the-fly entry screen is opened, ready for entry of the new inventory item.

The Inventory information of the Item corresponding to the **Recipe** can be reviewed at any time, by clicking the **Item...** button.

9

Item Mainten	ance				? _ 🗆
tem No. 908	-G9	Description	Salad with tomatoes	s and cheese	
Product Line	0000	NON-INVENT	ORY LINE		
Product Type	Finished Good	ts 💌 🚺	Warranty Code	D)	
Valuation	Lot				,
Price Code					
Procurement	Make	-			
Standard U/M	CASE			Standard Cost	7.5000
Purchase U/M	CASE N	lo. of CASE		Standard Price	.0000
Sales U/M	CASE N	lo. of CASE	1		
Image					
				AD1	001 04/06/08

Recipes can have different Item Classifications:

- Current;
- Sample;
- Obsolete.

Current Recipes are active recipes that can be normally used in Manufacturing processing.

Sample Recipes are entered in advance for future use.

Obsolete Recipes are recipes used in the past.

Sample and **Obsolete** Recipes cannot be used when entering new **Work Orders**.

The **Created**, **Last Changed**, **Last Produced Dates** are displayed on the **Recipe Header**, along with the **User ID** of the user who changed the Recipe last, in the **Changed By** field.

The **Last Changed** date is updated each time the **Recipe** is modified and accepted.

The Last Produced Date is updated during WO Register/Update, when Work Order created for the Recipe is produced.

When entering new **Recipe**, after entering **Recipe Number**, you can click the **Copy From** button, to create new **Recipes** selecting existing one as a base.

The **Default Drained Weight** is used for the comparison with the **Ingredients Total Quantity**, and forces recalculation of **Ingredient Quantities**.

U/M can be specified for the **Default Drained Weight** (displayed in the field next to the **Default Drained Weight** field) and can be changed, if there is no line entered. The U/M of the **Total Quantity** will be set to the same U/M, and cannot be changed.

If no **U/M** is specified, the **Total Quantity** can have own **U/M** specified.

ß	Recipe Maintenance											
F	Recipe Nu	umber	908-G9		୍ର 💊 👘	Description	Salad with ton	natoes and	chees	e		
1	tem Class	ification	Current	-								
1	. Genera][2.1	ngredients	<u>]</u> <u>3</u> . Brine] <u>4</u> . Packaging	<u>5</u> . Labeling	6. Prod Data	<u>7</u> . Not	es]	8. Labor/Spec	<u>9</u> . To	tals
	Seq	Group	Subtotal	Item Number	Descriptio	on		Pct	Yield	Quantity	U/M	Cost
	1			09-001	Cucumbe	r		4.0000	1.000	4.00000	LB	1.0000
	3			09-002	Tomatoe,	coarsely choppe	ed .	0.0000	1.500	6.00000	LB	2.0000
	4			09-003	Red Onio	n, chopped		0.0000	1.200	2.00000	LB	3.0000
	5			09-004	Feta Che	ese		25.0000	1.000	2.25000	LB	5.0000
	6			09-005	Can pitter	l green olives		75.0000	1.000	6.75000	LB	6.0000
L• [) efault Ke	ettle Bat	ch Size 🔽	0.00000			Totals	104.0000]	21.00000		ි <u>80.9500</u>
[Default Drained Wt 9.00000 O Add Ingredient Add Row Remove Row						Remove Row					
			0	<u>)</u>					Acc	ept <u>C</u> ano	;el	Delete
											AD1	001 04/06/06

The **Sequence** column allows rearranging rows in the tab, by the numbers entered. The rearrangement is made automatically.

Regular Inventory Items can be added by clicking the **Add Ingredient** button.

Non-inventory Ingredients can be added by clicking the **Add Row** button and entering Description, Quantity, Price, Cost fields in the new row.

Non-inventory **Ingredients** affect the financial processing of Work Orders with their **Prices** and **Costs** but do not affect any **Warehouses** with their **Quantities**.

Ingredient **Percents** can be entered instead of entering **Quantities**, which will be calculated automatically, as a percent of the **Default Drained Weight**.

When the **Default Drained Weight** is entered, the program automatically recalculates the **Quantities** according the **Percents** of the lines. The **Totals** are displayed below the **Percent** and **Quantity** columns. If there are **Quantities** changed after the last automatic recalculation, so that the

Total Quantity is different from the **Default Drained Weight**, the **Total Quantity** is displayed in red. If the **Total Percent** is different from 100, it is displayed in red.

If there is U/M specified for the **Total**, all the Inventory Ingredients should be entered in U/Ms convertible to the U/M of the **Total**.

For Inventory Ingredients, the **Standard Cost** of the **Item** (specified in the **Inventory Maintenance**) is always displayed as the Cost of the row, and cannot be changed here.

For non-Inventory Ingredients, the **Cost** is defaulted to zero, and can be entered here manually.

The **Description** and **U/M** of Inventory Ingredients are also displayed from the **Inventory Maintenance** and cannot be changed.

The **Group** and **Subtotal** columns are optional and are used for grouping non-Inventory rows by the group letter and indicating the rows for which the subtotal of the corresponding group should be printed in the **Kettle Ingredient Checklist Report**.

The **Yield** is entered to calculate the extended cost of the Item (taking into account expected loss during production). The Cost is multiplied by the Yield to form the extended cost. The **Yield** is defaulted to 1 (no loss).

The **Brine**, **Packaging**, **Labeling** tabs are similar to the **Ingredients** tab, including affecting the total Costs of the production, except that the quantities specified in those tabs are not taken into account when calculating the **Drained Weight**.

The **Brine**, **Packaging**, **Labeling** tabs are not required to be filled with any data.

👫 Recipe Maintena	nce	r s						? <u> </u>
Hecipe Number	908-69		🖄 De	scription	Salad with tomat	toes and cheese		
Item Classification	Current	•						
<u>1</u> . General <u>2</u> . Ing	gredients	<u>3</u> . Brine <u>4</u> .	. Packaging 📔 <u>5</u> . L	abeling][<u>6</u> . Prod Data	7. Notes 8. Labor	/Spec <u>9</u> . Totals	
-Production No	ites			_	-Product Info-			
Date					Size	12 Jars	0.12	Ounces
Cases					Drained Weig	ht	6.00000	Lbs/Case
Batches					Std Wt/Case		16.00000	Lbs
Lot Code					Cubic Feet		0.3215	
Other								
Lab Specs					<u></u>			
H	Equalized	Cover Brine	OC Sempling	1 per code	-	Drain W/t		
Acid	24-30	57-60	Vacuum	СНЕСК		Net W/t		
Salt	34-400	5.00.6.00	Hot Fill	GHEGI		Stack Pattern		
Brix	0.4 4.00	0.00 0.00	Internal Temp					
Bostwick			Product Code	GS				
502			11000000000					
	L							
						<u>A</u> ccept	<u>C</u> ancel <u>D</u> e	lete
							AD1 0	01 04/06/06

This tab contains informational-only fields, printed on the reports.

The **Product Info** fields group allows entering only numeric information.

Recipe Maintenance	? <u>-</u> ×
Recipe Number 908-69 😳 📉 Description	Salad with tomatoes and cheese
Item Classification Current	
1. General 2. Ingredients 3. Brine 4. Packaging 5. Labeling	6. Prod Data 7. Notes 8. Labor/Spec 9. Totals
Labor Special Instructions	actually have any lettuce in it. It also doesn't have any oil. It's very easy
Rate .0000 to make, and it's pe	rfect for barbeques, potlucks, and picnics." Original recipe yield: 12
Labor Cost 4.0000 In a large bowl tos	s together cucumbers, tomatoes, redionion, feta cheese, and green
Overhead .0000 olives. Sprinkle with	n red wine vinegar. Refrigerate until serving.
Total Labor 4.0000	
	Accept Cancel Delete 🚑
	AD1 001 04/06/06

The Labor Cost entered here is posted to the separate G/L Account specified in the MFG Options.

🚮 Recipe Maintenance							? _ 🗆 🗙
Recipe Number 908-69	्, 💊	Description	Salad with toma	toes and cheese	e		
Item Classification Current	•						
<u>1</u> . General <u>2</u> . Ingredients	3. Brine 4. Packaging	<u>5</u> . Labeling	<u>6</u> . Prod Data	<u>7</u> . Notes	8. Labor/Spec	9. Totals	
				·			
-Cost Totals							
Ingredients	80.9500						
Brine	.0000						
Packaging	.0000						
Labeling	.0000						
Total Labor	4.0000						
Total Extended Cost	84,9500						
					pt <u>C</u> ancel	Delete	
						AD1 001	04/06/06

The **Totals** tab displays information on **Cost Totals** by separate tabs and for the entire Recipe.

Work Order Entry

The Work Order Entry program has been added under the Inventory Management Main menu.

🚮 Work Order Entry							? <u> </u>
Order Number 00000000 Status Open)67 🔍 🛃 Ri	ecipe Number Description	908-G9 Salad with tomato	Ses and chees	Lot f	Number	
1. General 2. Ingredients Process Method Default Kettle Batch Size Default Drained Wt # of Batches Equivalent Case Production Qty Produced	3. Brine 4. Packaging	5. Labeling Dflt Finist Dflt Ingre	E. Prod Data Dates Created Last Changed Scheduled Completed Changed By hed Goods Whse	Z. Notes	8. WO Notes	9. Labor/Spec ODS/MAIN ALS	10. Einished Go
					Accept	Cancel	

New entered Work Order Status is defaulted to Open.

The **Warehouses** are defaulted from the settings in the **MFG Options**.

The **Default Ingredients Warehouse** will be applied to all the Ingredients and other Materials, and can be changed for individual lines.

Make sure you select the correct **Warehouse** before selecting the **Recipe Number**.

The **Recipe Number** should be selected (*note*, that only an existing Recipe Number can be selected).

All information of the selected **Recipe** is automatically loaded into the corresponding fields of the **Work Order**.

The **Quantities**, **Description**, and other information loaded from the **Recipe** are saved on the **Work Order** at the

moment the **Recipe** has been selected, and can be changed for the **Order** independent of the **Recipe** after that. When the **Recipe** is selected anew on the **Order**, the program loads (without displaying any prompt) its information entirely from the **Recipe**, discarding the changes already done to the **Order**.

The selected **Recipe** cannot be changed if the **Order Status** is already changed to **Released**, or **Completed**.

Work Order Status can be **Open**, Scheduled, Released, **Completed**.

When the **Status** is **Open**, no Quantities are committed.

When the **Status** is **Scheduled**, **Released** and **Completed**, the Materials Quantities are committed.

In the **Released** and **Completed** Statuses, the **Finished Goods** Quantities are committed to the corresponding Warehouses.

As the **Quantity on MFG** is included in the **Qty on Work Order**, the Committed Quantities will affect the Inventory Availability in case **Work Orders / POs and WOs** is specified for the **Include in Quantities Available** field in the **Inventory Management Options**.

The **Quantity Produced** is defaulted to 1 on the **Recipe** selection.

When the **Quantity Produced** is changed, the program recalculates all the quantities (no matter whether they have been changed manually or not) multiplying the original **Recipe** quantities by the new **Quantity Produced**. Only the Quantities set to zero on the original Recipe are not recalculated.

Ingredients information of the selected recipe is loaded onto the **Ingredients** tab of the **Work Order Entry.**

<mark>∭i</mark> ₩	ork Ore	der Ent	ry										? _	
	Order Nu	umber	000	0000067	Q	6 🛃	Recipe Number	908-G9	0		Lot Nur	mber		
	Status		Ope	en 🛛	•		Description	Salad with to	imatoes and cl	neese				
1	Genera] <u>2</u> .1	ngred	ients]	<u>3</u> . Brine	4. Packagir	g] <u>5</u> . Labeling]	<u>6</u> . Prod Data	<u>7</u> . Notes	<u>8</u> . \	√0 Notes <u>] 9</u> .	Labor/Spec]1	0. Einished Go	
	Seq	Group	S/T	Item Num	ber	Description		Whse	Recipe Qty	Yield	Qty Used	Lot Number	On Hand	Α
	1			09-001		Cucumber		002	4.00000	1.000	2.00000	OCTC1	2.00000	d
	3			09-002		Tomatoe, co	arsely chopped	002	6.00000	1.500	1.00000	OTC1	7.00000	1
	4			09-003		Red Onion,	chopped	002	2.00000	1.200	0.75000	CTT2	2.25000	d
	5			09-004		Feta Cheese		002	2.25000	1.000	2.00000	****	0.00000	d
	6			09-005		Can pitted g	een olives	002	6.75000	1.000	0.50000	OL1	7.00000	d
•														•
K	ettle Bati	ch Size		0.00000				Totals	21.00000] [6.25000		19.	25
D	rained W	√t		9.00000] [Jpdate Quantity Use	d All Clear		ld <u>I</u> ngred	lient <u>A</u> dd	Row Rem	ove Row	
Q	ty Produ	iced		1.00000	CASE	9	-20 (-00)							
			0							4	ccept	<u>Cancel</u>	<u>D</u> elete	
												AD1	001 04/0	6/06

The **Lot Number** is a read-only field, which is used in the report printings.

The **Costs** for Inventory Ingredients are loaded from the Items at the moment of the Work Order creation and saved on the Order independent of further changes on the Items, and cannot be changed for the Order.

With the group of buttons **Update Quantity Used**, you can change **Quantity Used** for multiple rows simultaneously.

Click the **Copy** button to calculate the **Quantity Used** as multiples of **Recipe Quantity** and **Yield**, for all the rows on the current tab.

Click the **Copy All** button to calculate the **Quantity Used** as multiples of **Recipe Quantity** and **Yield**, for all the rows on all the tabs.

Click the **Clear** button to set the **Quantity Used** to zero, for all the rows on the current tab.

The Used Quantities are Committed to the Inventory.

The **Quantity On Hand** and **Available** are displayed for **Inventory Ingredients**. These **Quantities** are automatically refreshed at the moment the committed quantities are changed.

The **Quantity Available** is displayed taking into account the **Committed Used Quantity**.

Negative **Quantities Available** is displayed in red.

Lot Items should be distributed when the Quantity Used is set to non-zero quantity.

The **Lot Number** column displays red asterisks if the Item is not distributed.

If the entire **Quantity Used** is distributed to the same Lot Number, it is displayed in the **Lot Number** column.

If the quantity is distributed to multiple Lot Numbers, all the Lot Numbers (separated with slashes) can be viewed by double-clicking at the **Lot Number** cell.

If the distribution is done incompletely, the Lot Number is displayed in red.

The distributed **Lot Numbers** get Committed, independent of the **Status** of the Work Order (for all **Statuses**).

Right-click an ingredient item and select **Commit Status** to see the quantities required for manufacturing, with Work Order Numbers, corresponding committed Quantities and commit Statuses.

Ċ	₩Q	ty Required for	MFG		? ×
	ltem	Number 09-	001		
		Work Order #	Quantity	Status	
		000000057	2.00000	Released	
		000000059	0.00000	Released	
l					
		Total	2.00000		
			<u> </u>	efresh <u>O</u>	K

👫 Work Order Ent	ry									? _ 🗆 🗙
Order Number	0000000	1067 🔍	E E	Recipe Nur	mber	908-G9	0	Lot N	umber	
Status	Open	-		Descrip	otion	Salad with tom	atoes and chee	se		
<u>2</u> . Ingredients	<u>3</u> . Brine] <u>4</u> . Packaging]	<u>5</u> . Labeling	6. Prod I	Data	7. Notes	<u>8</u> . WO Notes	9. Labor/Spec	0. <u>F</u> inished Go	11. <u>T</u> otals
Item Number		Description			Whse	Quantity	Lot Number	U/M	Cost	Extended
09-005		Can pitted green o	lives		001	1.00000	123	LB	6.00	6.00
Qty Produced Do Not Post Finist	1.0000 hed Goods	0 CASE C,	Total Qua Total Exte	antity		10.00000	Cost Calcula	ition Add I	tem Reg	nove Item
	2	2						Accept	Cancel	Delete
									AD1	001 04/06/06

The **U/M** of the **Finished Goods** selected should be convertible to the **Produced U/M**.

The **Cost** of the Quantity Produced of the specified Finished Goods items will be set as specified in the **Finished Goods** tab on the Work Order.

Click the **Cost Calculation** button to calculate the actual cost of the Finish Goods item. The actual cost is calculated as the sum of the Work Order's Material Cost and Labor Cost divided into the Finish Goods Quantity. If there is only one Finished Goods item, the Cost is calculated and set in the Cost field as if the user has entered it.

If there is more than one Finished Goods item in the lines, the following message will be displayed:

🚮 MAS	90	x
(j)	There are more than one Finished Goods items.	

Since Work Orders with the **Completed Status** can be posted with the **Work Order Register**, the program validates the entire Order at the moment its **Status** is set to **Completed**. All the lines are checked to be correctly committed and distributed. If a line with any problem is found, the programs displays corresponding message and sets the focus to the corresponding tab, row, and column, for quick fix of the problem.

Work Order with Status set to Completed cannot be Accepted until it becomes completely valid.

An Order can be **Printed** from the **Work Order Entry** program and posted directly after printing, from the automatically opened **Work Order Entry Register** screen. Right-click a finished goods item and select **Commit Status** to see the quantities currently in the manufacturing, with Work Order Numbers, corresponding committed Quantities and commit Statuses.

Ċ	₩Q	ty On MFG				? ×
	ltem	Number	09-005			
		Work Order #		Quantity	Status	
		0000000059		1.00000	Released	
ľ		T		1 00000		
		l otal		1.00000		
				<u>B</u> e	efresh	<u>j</u> K

If the **Do Not Post Finished Goods** box is checked on the **Finished Goods** tab for the selected Work Order, the **W/O Adjustment** G/L account (specified on the MFG Options) will be used instead of Inventory G/L Account in the **Work Order Entry Register**.

Inventory Maintenance

The **Quantity Required for MFG** and **Quantity on MFG** fields have been added on the **Quantity on Hand & Reorder** screen of the **Inventory Maintenance**.

🚮 Quantity on Hand & Reorder			<u>? ×</u>
Item No. 09-005		<u> </u>	ecap Qty <u>H</u> istory
Warehouse Code 002 🔍 📎	BAW MATERIALS	3	
Bin Location		- Item Inventory Status Unit of Measure	LB
Reorder Method Economic Economic Order Qty	 Quantity Quantity	Qty on Hand Qty on Purch Order Qty on Sales Order Qty on Back Order Qty Req for Work Order Qty Req for MFG Qty on Work Order	7.00 4.00 0.00 6.50 6.50
		Qty on MFG Total Qty Available Qty in Shipping On Hand less in Shipping	0.00 0.50 0.00 7.00
		<u> </u>	<u>C</u> ancel (?)

The Quantity Required for MFG is included in the Quantity Required for Work Order, and Quantity on MFG is included in the Quantity on Work Order. This is to ensure correct processing (updating or not) Quantity Available throughout the system based on the Inventory Management Options (depending on the setting of the Work Orders are included in Quantities Available).

Clicking on the **Quantity Required for MFG** and **Quantity on MFG** labels opens the **Quantity Required for MFG** and **Quantity on MFG** screens, correspondingly. On both screens, there is the **Fix** button that allows modifying the Quantities.

Ċ	₿Q	ty Required for I	MFG		<u>? ×</u>
	ltem	Number 09-	005		
		Work Order #	Quantity	Status	
		000000057	5.50	Released	
		000000059	1.00	Released	
		Total	6.50		
		L			
			<u>B</u> e	efresh <u>O</u>	IK

The **Fix** button is shown if the **Qty on Work Order** and **Qty Required for Work Order** are different from the **Committed Quantity** of the Work Order line.

The **Inventory Inquiry** screen has been modified to include the **Quantity Required for MFG** in the **Committed Quantity**.

Work Order Entry Register

The Work Order Entry Register program has been added under the Inventory Management Main menu.

🔣 Work Order Entry Register
Current General Ledger Period Is: 1 Ending: 11/28/04 Inventory Management Posting Date Is: 04/06/06
P Notice: This Inventory Management posting date falls into a future General Ledger period.
Adobe PDF <u>Print</u> Pre <u>v</u> iew Printer <u>S</u> etup
AD1 001 04/06/06

ork Order Entry Register									_0
WORK ORDER ENTRY	REGISTER							Manufacturir	ng -
WORK ORDER #: 00000 RECIPE NUMBER 908-C DESCRIPTION : Salad DATE COMPLETED 04/06	000067 39 with tomatoes and cheese 406						REGI	STER NO: MF-00	32
ITEM NUMBER	DESCRIPTION	WHSE	RECIPE QTY	YIELD	QTY USED	UNIT COST	EXTENDED	G/L ACCOUNT	
FINISHED GOODS 09-005 LOT#: 123 INGREDIENTS	Can pitted green olives	001	0.00000	1.000	1.00000	6.00	6.00	10399-0000	
09-001	Cucumber	002	40.00000	1.000	2.00000	4.58	9.16	10399-0000	
09-002	Tomatoe, coarsely chopped	002	60.00000	1.500	1.00000	2.00	2.00	10399-0000	
09-003	r: 1.00 Red Onion, chopped W. 25	002	20.00000	1.200	0.75000	3.00	2.25	10399-0000	
09-005 LOT#: OL1 QTY	Can pitted green olives 	002	67.50000	1.000	0.50000	6.00	3.00	10399-0000	
	LABOR					-	4.00	62025-0000	
Page:1									•

👫 Work Order Entry Register

									REC	SISTER N	O: MF-0032
								VARIANO	CE FROM S	TANDARD	S REPORT
LOT NUMBER:									WORK ORDER	È:	0000000067
UPC CODE: DESCRIPTION: SIZE: PRODUCT LINE:	908-G9 Salad with tomatoes 12 JARS 0.12 OUN 0000	and cheese CES							DATE PACKE QTY PACKED EQ QTY PACK	D: : XED:	04/06/06 10.00000 100.00000
		COSTS PER	CASE		TOTAL	OUANTITY			TOTAL	COSTS	
ITEM	STD	ACT	VAR	STD	ACT	VAR	%	STD	ACT	VAR	%
Cucumber	4.00	0.92	3.08	40.00	2.00	38.00	95.00	40.00	9.16	30.84	77.10
Tomatoe, coarsely chopped	1 18.00	0.20	17.80	90.00	1.00	89.00	98.89	180.00	2.00	178.00	98.89
Ked Onion, chopped Can pitted green olives	40.50	0.23	6.98 40.20	24.00 67.50	0.75	23.25 67.00	96.88 99.26	405.00	2.25	69.75 402.00	96.88 99.26
TOTAL RAW PRODUCT	69.70	1.64	68.06	221.50	4.25	217.25	98.08	697.00	16.41	680.59	97.65
LABOR	4.00	0.40	3.60					40.00	4.00	36.00	90.00
LABOR OVERHEAD	0.00	0.00	0.00					0.00	0.00	0.00	0.00
LABOR TOTAL	4.00	0.40	3.60					40.00	4.00	36.00	90.00
GRAND TOTAL	73.70	2.04	71.66	221.50	4.25	217.25	98.08	737.00	20.41	716.59	97.23

- 🗆 🗙

IF the **Do Not Post Finished Goods** checkbox is selected on the **Finished Goods** tab of the **Work Order Entry**, the **W/O Adjustment** G/L Account (specified on the MFG Options) is used instead of Inventory G/L Account to post a Work Order with the **Work Order Entry Register**.

Manufactu WORK ORDER ENTRY REGISTER REGISTER NO: MF WORK ORDER # 0000000067 FIN GOODS NOT POSTED INTO INVENTORY PECIPE NUMBER 908-G9 DESCRIPTION Salad with tomatoes and cheese DATE COMPLETED 0406006 EXTENDED G4L ACCOUNT FINISHED GOODS Og 001 0.00000 1.000 6.00 10302-0000 99-005 Can pitted green olives 001 0.00000 1.000 6.00 10302-0000 INGREDIENTS Cucumber 002 40.00000 1.000 2.00 10399-0000 09-001 Cucumber 002 40.00000 1.000 2.00 10399-0000 LOT# OTCL QTY: 2.00 Cucumber 002 40.00000 1.000 2.00 10399-0000 09-001 Cucumber 002 40.00000 1.000 2.00 10399-0000 LOT# OTCL QTY: 1.00 Sed Orison, chopped 002 20.00000 1.200 0.75000 3.00 2.25 10399-0000	ork Order Entry Register								
REGISTER NO: MF WORK ORDER # 0000000067 FIN GOODS NOT POSTED INTO INVENTORY RECIPE NUMBER 908-09 DESCRIPTION Salad with tomatoes and cheese DATE COMPLETED 0406606 WHSE RECIPE QTY YIELD QTY USED UNIT COST EXTENDED GL ACCOUNT FINSHED GOODS 001 0.00000 1.000 1.0000 6.00 0.00000 0.0000 09-005 Can pitted green olives 001 0.00000 1.000 2.0000 4.58 9.16 10309-0000 1NOREDIENTS UT# OTCL QTY: 2.00 Tomatos, coarsely chopped 002 20.00000 1.000 2.00 2.25 10399-0000 09-001 Cueamber 002 20.00000 1.000 2.00 2.25 10399-0000 09-002 Tomatos, coarsely chopped 002 67.0000 1.000 3.00 2.25 10399-0000 09-003 LOT# OTCL QTY: 1.00 Can pitted green olives 002 67.50000 1.000 6.00 3.00 10399-0000 09-003	WORK ORDER ENTRY	REGISTER							Manufacturi
WORK ORDER # 0000000067 FIN GOODS NOT POSTED INTO INVENTORY PESCRIPTION : Salad with tomatoes and cheese DATE COMPLETED 0406606 FINISHED GOODS 99-005 Can pitted green olives 001 0.0000 1.000 6.00 6.00 10302-0000 INGREDIENTS Cumber 002 40.0000 1.000 2.0000 4.58 9.16 10399-0000 09-002 Cumber 002 60.00000 1.000 2.00 2.00 10399-0000 09-002 Commber 002 60.0000 1.000 2.00 4.58 9.16 10399-0000 09-003 Commber 002 20.00000 1.000 2.00 3.00 2.25 10399-0000 09-003 Commber 002 67.50000 1.000 0.000 3.00 10399-0000 09-003 Ext CHT QTY: .35 002 67.50000 1.000 2.00 10399-0000 09-003 LOT# OLT QTY: .30 Can pitted green olives 002 67.50000 1.000 3.00 10399-0000 007# CHT* CHT2 QTY: .35	REGISTER NO: MF-003								
ITEM NUMBER DESCRIPTION WHSE RECIPE QTY YIELD QTY USED UNIT COST EXTENDED GL ACCOUNT FINISHED GOODS 0.00000 1.000 1.00000 6.00 6.00 10302-0000 10302-0000 10000 10000 6.00 10302-0000 10000 10000 10000 6.00 10302-0000 10000 10000 10000 10000 6.00 10302-0000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 10000 100000 100000 10000<	WORK ORDER #. 0000000067 FIN GOODS NOT POSTED INTO INVENTORY RECIPE NUMBER 908-G9 DESCRIPTION : Salad with tomatoes and cheese DATE COMPLETED 04/06/06								
FINSHED GOODS 09:005 LOT#: 123 Can pitted green olives 001 0.0000 1.000 1.0000 6.00 6.00 10302-0000 INGREDIENTS 09:001 Cucumber Cucumber 002 40.00000 1.000 2.0000 4.58 9.16 10399-0000 09:002 Cucumber Cucumber 002 60.00000 1.500 1.0000 2.00 2.00 10399-0000 09:003 LOT#: OTCI QTY: 1.00 Tomatos, coarsely chopped 002 20.00000 1.500 1.0000 2.00 10399-0000 09:003 LOT#: CTT2 QTY: 1.00 Tomatos, coarsely chopped 002 20.00000 1.200 0.75000 3.00 2.25 10399-0000 09:005 LOT#: CTT2 QTY: 7.5 Can pitted green olives 002 67.50000 1.000 0.50000 6.00 3.00 10399-0000 UT#: OTH CUTY: .50 LABOR 4.00 62025-0000 20.41 4.00 62025-0000	ITEM NUMBER	DESCRIPTION	WHSE	RECIPE QTY	YIELD	QTY USED	UNIT COST	EXTENDED	G/L ACCOUNT
INGREDIENTS 09-001 Cuesumber 002 40.0000 1.000 2.0000 4.58 9.16 10399-0000 10-012 Tormatoe, coarsely chopped 002 60.0000 1.500 1.0000 2.00 2.00 10399-0000 10-012 Tormatoe, coarsely chopped 002 60.0000 1.200 0.75000 3.00 2.25 10399-0000 10-014: CTT2 QTY: .75 Can pitted green olives 002 67.5000 1.000 0.5000 6.00 3.00 10399-0000 LOT#: OLI QTY: .30 LABOR	FINISHED GOODS 09-005 LOT#: 123	Can pitted green olives	001	0.00000	1.000	1.00000	6.00	6.00	10302-0000
LOT#: OCTC1 QTY: 2.00 OD2 F0.0000 1.000 1.000 2.00 1.000 1.000 09-002 Tomatos, coarsely chopped 002 60.00000 1.500 1.00000 2.00 10399-0000 LOT#: OTT2 QTY: 1.00 Red Onion, chopped 002 20.00000 1.200 0.75000 3.00 2.25 10399-0000 LOT#: CTT2 QTY: 75 Can pitted green olives 002 67.50000 1.000 0.50000 6.00 3.00 10399-0000 LOT#: OLI QTY: .50 LABOR	INGREDIENTS	Gugunher	002	40.00000	1 000	2 00000	4.58	916	10399-0000
LOT#: OTC! QTY: 1.00 Red Onion, chopped 002 20.00000 1.200 0.75000 3.00 2.25 10399-0000 LOT#: CTT2 QTY: .75 O9-005 Can pitted green olives 002 67.5000 1.000 0.50000 6.00 3.00 10399-0000 LOT#: OL1 QTY: .50 LABOR 4.00 62025-0000 20.41	LOT#: OCTC1 QT	TY: 2.00 Tomatoe, coarsely chopped	002	60.00000	1.500	1.00000	2.00	2.00	10399-0000
LOT#: CTT2 QTY: .75 09-005 Can pitted green olives LOT#: OL1 QTY: .50 LABOR LABOR TOTAL FOR WO #0000000067: 20.41 LABOR	LOT#: OTC1 QT" 09-003	 I.00 Red Onion, chopped 	002	20.00000	1.200	0.75000	3.00	2.25	10399-0000
LABOR <u>4.00</u> 62025-0000 TOTAL FOR WO # 0000000067: 20.41	LOT#: CTT2 QTY 09-005 LOT#: OL1 QTY:	7: .75 Can pitted green olives : .50	002	67.50000	1.000	0.50000	6.00	3.00	10399-0000
TOTAL FOR WO #000000067: 20.41		LABOR						4.00	62025-0000
	TOTAL FOR WO # 000000067:						20.41		

Only Work Orders with the **Status** set to **Completed** can be posted with the **Work Order Entry Register** program.

All the **Completed Orders** will be posted at the same time.

After the **Work Order Entry Register** report, the program also prints the **Variance From Standards Report**.

Actual **Costs** of the items are updated during this **Work Order Entry Register** (for the processed quantities of the items).

The **Register** takes the corresponding Quantities of the **Materials** used out from the specified Warehouses, and adds the produced Quantities of the **Finished Goods** to the specified Warehouses.

The following **Types** of **Transactions** are generated: **MF** (manufacturing issue) for the Materials, and **MR** (manufacturing receipt) for Finished Goods.

These Transactions can be viewed in the **Transactions** tab of the **Inventory Maintenance**. The **Search** by these Types is also provided in that screen.

For postings, the **Inventory Account** specified on the **Product Line** of the Material Inventory **Item** is credited, for Material Issue.

The **Inventory Account** specified on the **Product Line** of the Finished Goods Inventory **Item** is debited, for Manufacturing Receipt.

Non-Inventory Material Costs are credited to the Non-Inventory Material GL Account specified in the MFG Options.

Labor Costs are credited to the Labor Cost GL Account specified in the MFG Options.

The balance resulting as a difference between the total Cost of the produced **Finished Goods** and the total Cost of the used **Materials and Labors** is posted to the **MFG Variance Adjustment Account** specified on the **Product Line** of the **Recipe** Item.

蘆	Product Line Maintenan	ce		? <u> </u>
	Product Line VG01	🔍 Description 0	rganic Nutrition	
	<u>1</u> . Main 2	2. Accounts		
	[G/L Account No.	Description	
	Inventory	10399-0000	🔍 CASH SALES CLEARING	Post by Whse
	Cost of Goods Sold	10307-0000	🔍 EXECUTIVE ACCT-#4192-129930	Post by Whse
	Sales/Income	12200-0000	Q ACCOUNTS RECEIVABLE-OTHER	R 🔽 Post by Whse
	Sales Returns	12200-0000	Q ACCOUNTS RECEIVABLE-OTHER	R 🔽 Post by Whse
	Inventory Adjustment	12300-0000	Q ACCOUNTS RECEIVABLE-EMPLC	DY 🔽 Post by Whse
	Purchases Clearing	12305-0000	🔍 A/R Employee Executive	Post by Whse
	P0 Variance Adjustment	12310-0000	🔍 A/R Employee Ag	✓ Post by Whse
	Mfg Variance Adjustment	12500-0000	🔍 NOTES RECEIVABLE	✓ Post by Whse
			Accept Cancel	Delete
			AD1	001 04/06/06

Work Order History Inquiry

The Work Order History Inquiry program has been added under the Inventory Management Main menu.

After posting with the Work Order Entry Register

program, the Work Order is moved to **History** and can be viewed with this **Inquiry** program.

🕼 Work Order History Inquiry
Order Number 000000067 🔍 Recipe Number 908-G9
Posted Date 04/06/06 Description Salad with tomatoes and cheese
1. General 2. Ingredients 3. Brine 4. Packaging 5. Labeling 6. Prod Data 7. Notes 8. WO Notes 9. Labor/Spec 10. Einished Go
Process Method Dates
Default Kettle Batch Size 0.00000 Last Cleared 04/06/06
Default Drained Wt 9,00000
of Batches 0 Completed 04/06/06
Equivalent Case 10.00000
Posted By AD1
Production Dflt Finished Goods Whse 001 FINISHED GOODS/MAIN
Uty Produced 10.00000 LASE Dflt Ingredients Whee 002 RAW MATERIALS
Enter W0 Number AD1 001 04/06/06

MFG Reports

The following Reports have been added under the new **Inventory Management MFG Repots** menu:

- Recipe Listing
- Recipe Detail Report
- Kettle Ingredient Checklist
- Standard Batch Spec Sheet
- Standard Cost Worksheet
- Variance From Standards Report
- Production Usage Sheet
- Production Time Sheet
- Where Item Used Report
- Where Lot Used Report
- Variance Summary Report

The Reports allow selections and sorting by various parameters.

Here is an example:

🌃 Recipe Listing					? _ 🗆 🗙
Sort Options	Recipe Number				
Recipe Type to P	rint	All	_		
Product Type to F	Print	All	•		
Procurement Type	e to Print	All	-		
Selection	All	Starting		Ending	
Recipe Number			0	<u> 7777777777777</u>	
Recipe Descriptio	n 🔽				
Product Line		Q		ZZZZ 🔍	
PL Description				777777777777777777777777777777777777777	
Adobe PDF				<u>P</u> rint Pre <u>v</u> iew Printer <u>S</u>	etup
Choose Recipe Type	•			AD1 001	04/06/06