



Edit a Parent-Owned Recipe: Production and Inventory

Background:

The Production tab contains details for food production.

The Inventory tab houses details regarding items in stock – this is not applicable to recipes, only ingredients.

To Do and Notice:

Production

1. The following areas are open for editing:
 - **Min Batch Quantity** – minimum number of yield units that can be prepared at one time.
 - **Max Batch Quantity** – maximum number of yield units that can be prepared at one time.
 - **Production Unit** – only utilize for exceptions to the rule; set at a Corporate level.
 - **Advance Production** – number of days before being served that a recipe must be produced.
 - **Yield Unit Round** – controls recipe scaling.
 - **Prep Area** – same info as found on the General Info tab.
 - **Advance Withdrawal** – not applicable; utilized for ingredients only.
 - **Advance Preparation** – not applicable; utilized for ingredients only.
 - **Production Consolidation** – controls production scheduling by day of the week.
2. Click **Save**

Inventory

Not applicable; utilized for ingredients only.

So What? You can use the Production tab to include additional details regarding how to produce the recipe such as Advanced Production time or Yield Unit Round, which indicates how you will scale the recipe.