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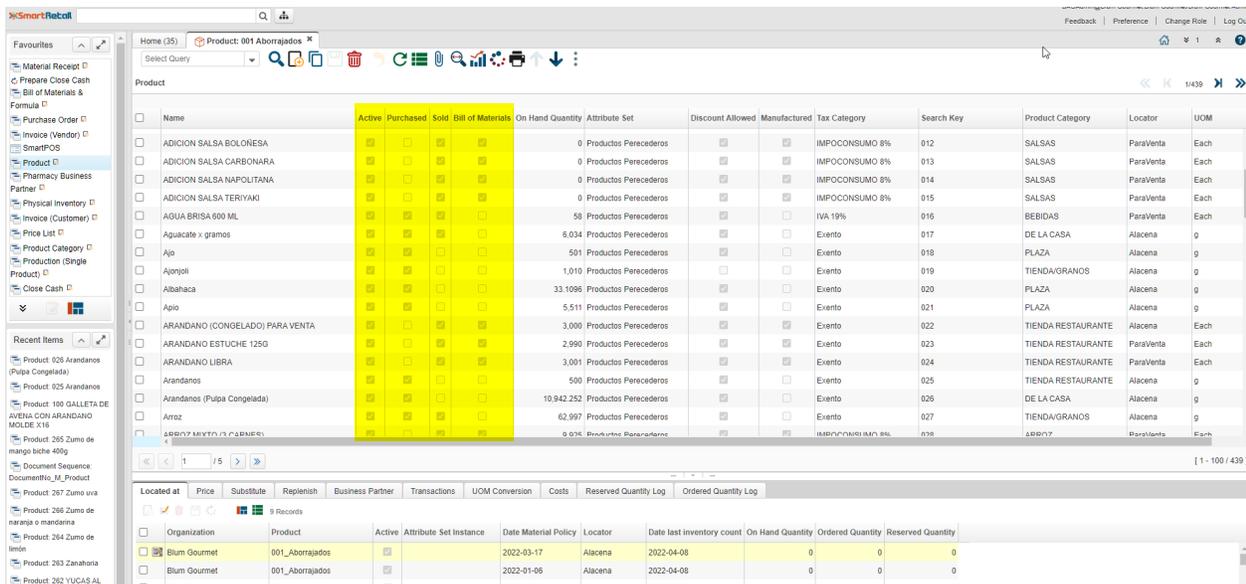
1. Introduction

This simplified manual is a system operation guide, oriented to a business user (administrator) for day-to-day operations with authorization to modify or add new recipes/kits in the system or products that make use of a list of materials (similar to recipes) due to the fact that they are purchased wholesale and sold individually.

**These concepts may also be used in other industries in which any product is made from raw materials.*

*** The following examples are from a Spanish restaurant with the User Interface in English*

1.1. Key Concepts – Check marks in Product Window:



Name	Active	Purchased	Sold	Bill of Materials	On Hand Quantity	Attribute Set	Discount Allowed	Manufactured	Tax Category	Search Key	Product Category	Locator	UOM
ADICION SALSA BOLOÑESA	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	0	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IMPOCONSUMO 8%	012	SALSAS	ParaVenta	Each
ADICION SALSA CARBONARA	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	0	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IMPOCONSUMO 8%	013	SALSAS	ParaVenta	Each
ADICION SALSA NAPOLITANA	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	0	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IMPOCONSUMO 8%	014	SALSAS	ParaVenta	Each
ADICION SALSA TERIYAKI	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	0	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IMPOCONSUMO 8%	015	SALSAS	ParaVenta	Each
AGUA BRISA 600 ML	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	58	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	IVA 19%	016	BEBIDAS	ParaVenta	Each
Aguacate x gramos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.034	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	017	DE LA CASA	Alacena	g
Ajo	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	501	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	018	PLAZA	Alacena	g
Ajonjolí	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	1.010	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	019	TIENDA/GRANDOS	Alacena	g
Albahaca	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	33.1096	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	020	PLAZA	Alacena	g
Apio	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.511	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	021	PLAZA	Alacena	g
ARANDANO (CONGELADO) PARA VENTA	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.000	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Evento	022	TIENDA RESTAURANTE	Alacena	Each
ARANDANO ESTUICHE 125G	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2.990	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Evento	023	TIENDA RESTAURANTE	ParaVenta	Each
ARANDANO LIBRA	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.001	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	024	TIENDA RESTAURANTE	ParaVenta	Each
Arandanos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	500	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	025	TIENDA RESTAURANTE	Alacena	g
Arandanos (Pulpa Congelada)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.942.252	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	026	DE LA CASA	Alacena	g
Arroz	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	62.997	Productos Perecederos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Evento	027	TIENDA/GRANDOS	Alacena	g
ARBOL MUYO (3 CARNES)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	0.034	Productos Perecederos	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IMPOCONSUMO 8%	028	ARBOL	ParaVenta	Each

Located at	Price	Substitute	Replenish	Business Partner	Transactions	UOM Conversion	Costs	Reserved Quantity Log	Ordered Quantity Log
Organization	Product	Active	Attribute Set Instance	Date Material Policy	Locator	Date last inventory count	On Hand Quantity	Ordered Quantity	Reserved Quantity
Blum Gourmet	001_Aborrajados	<input checked="" type="checkbox"/>		2022-03-17	Alacena	2022-04-08	0	0	0
Blum Gourmet	001_Aborrajados	<input checked="" type="checkbox"/>		2022-01-06	Alacena	2022-04-08	0	0	0

BOM: Bill of Materials – That is, a product made up of other products (ingredients). For the restaurant, the products marked as BOM are equivalent to recipes.

Phantom/Intermediate Product – A product marked as ghost is because it was not bought nor is it going to be sold, it is an intermediate product but necessary to reach the end.

E.g. crepe dough, (own) sauces in crepes, pasta and other dishes...

Sold product – Final product that is intended to be sold to the consumer and will appear in the POS, if it also has a price defined in the price list E.g. ALFREDO CHICKEN PASTA

Purchased product – Raw material or ingredient. Ex: tomato, chicken breast, pepper...

Active Product – Enabled for operation in the system

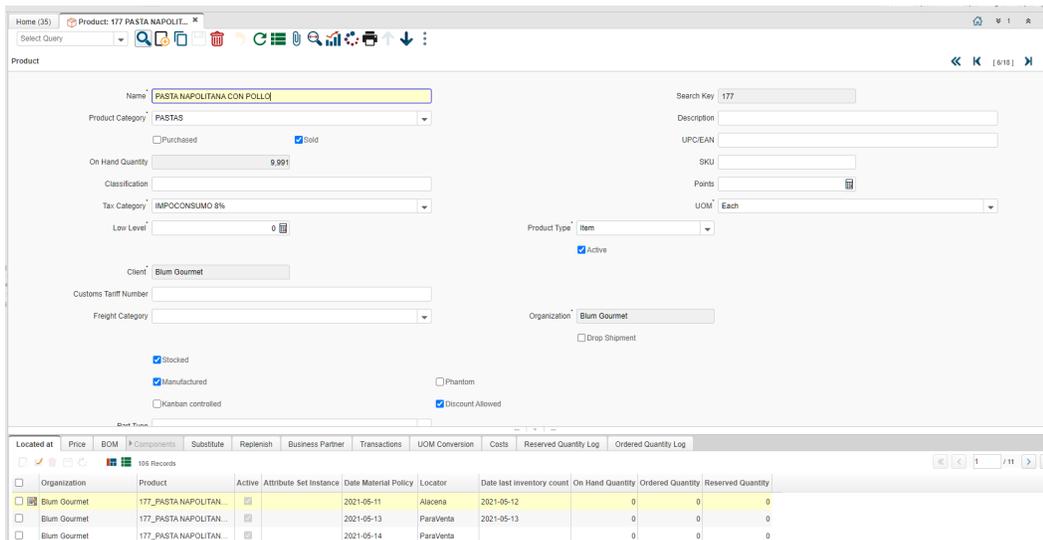
2. Prerequisites

- Before operating for the first time the following items must be set, refer to your ERP system administrator if you believe or do not know if this configuration has been done.
- Have the raw materials that are going to be used in the recipes created as products. Ex: tomato, egg etc.
- In the case of products that are not recipes but that are purchased in a large units or wholesale (e.g. box) and that they are sold individually is important before configuring to know data such as: How big is the purchase unit (e.g. box and the weight of the box) and sale unit, to determine how many smaller units does the larger purchase unit bring. The process is detailed in section x of this document.

3. Recipe Process

3.1. Modify Existing Recipe

Open the Product window and search by name or code or other filters for the product/recipe to be affected. E.g. PASTA NAPOLITANA with Chicken



The screenshot shows the 'Product' window in SmartJSP. The main form contains the following fields and values:

- Name: PASTA NAPOLITANA CON POLLO
- Product Category: PASTAS
- On Hand Quantity: 9.991
- Tax Category: IMPOCONSUMO 8%
- Client: Blum Gourmet
- Organization: Blum Gourmet
- Product Type: Item
- UOM: Each
- Active:
- Discount Allowed:

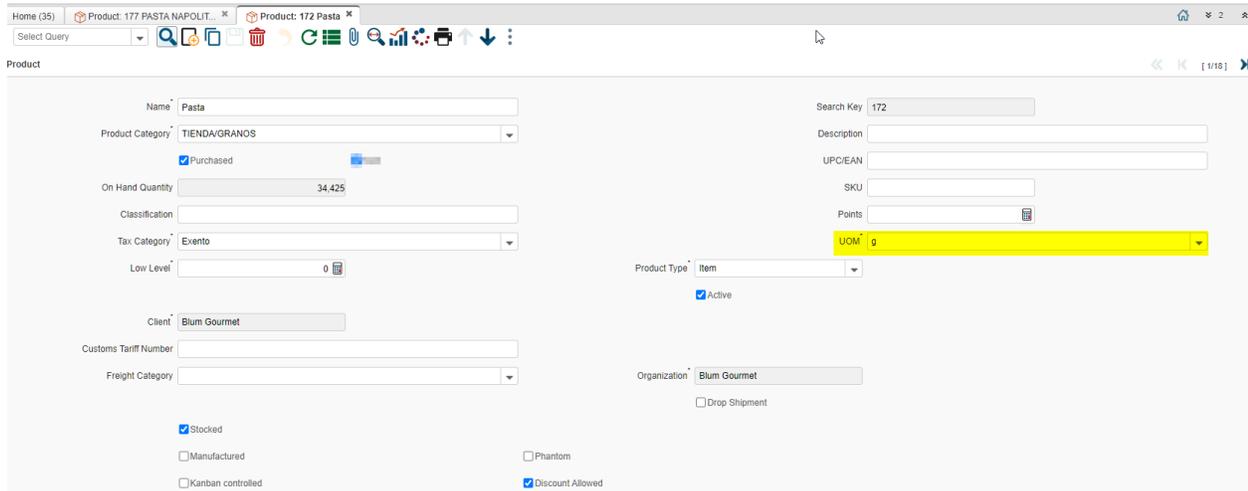
At the bottom, there is a table with 196 records. The table has the following columns: Organization, Product, Active, Attribute Set Instance, Date Material Policy, Locator, Date last inventory count, On Hand Quantity, Ordered Quantity, and Reserved Quantity.

Organization	Product	Active	Attribute Set Instance	Date Material Policy	Locator	Date last inventory count	On Hand Quantity	Ordered Quantity	Reserved Quantity
Blum Gourmet	177_FASTA NAPOLITAN...	<input checked="" type="checkbox"/>		2021-05-11	Alacena	2021-05-12	0	0	0
Blum Gourmet	177_FASTA NAPOLITAN...	<input checked="" type="checkbox"/>		2021-05-13	ParaVenta	2021-05-13	0	0	0
Blum Gourmet	177_FASTA NAPOLITAN...	<input checked="" type="checkbox"/>		2021-05-14	ParaVenta		0	0	0

***Note that if you select a product that is not a Bill of Materials (BOM) it will not display the Bill of Materials tab.**

Example: A tomato will not display a BOM because it is not a recipe (finished product).

The next thing is to go to the Bill of Materials tab and from the multiple or individual view modify the amount as required.



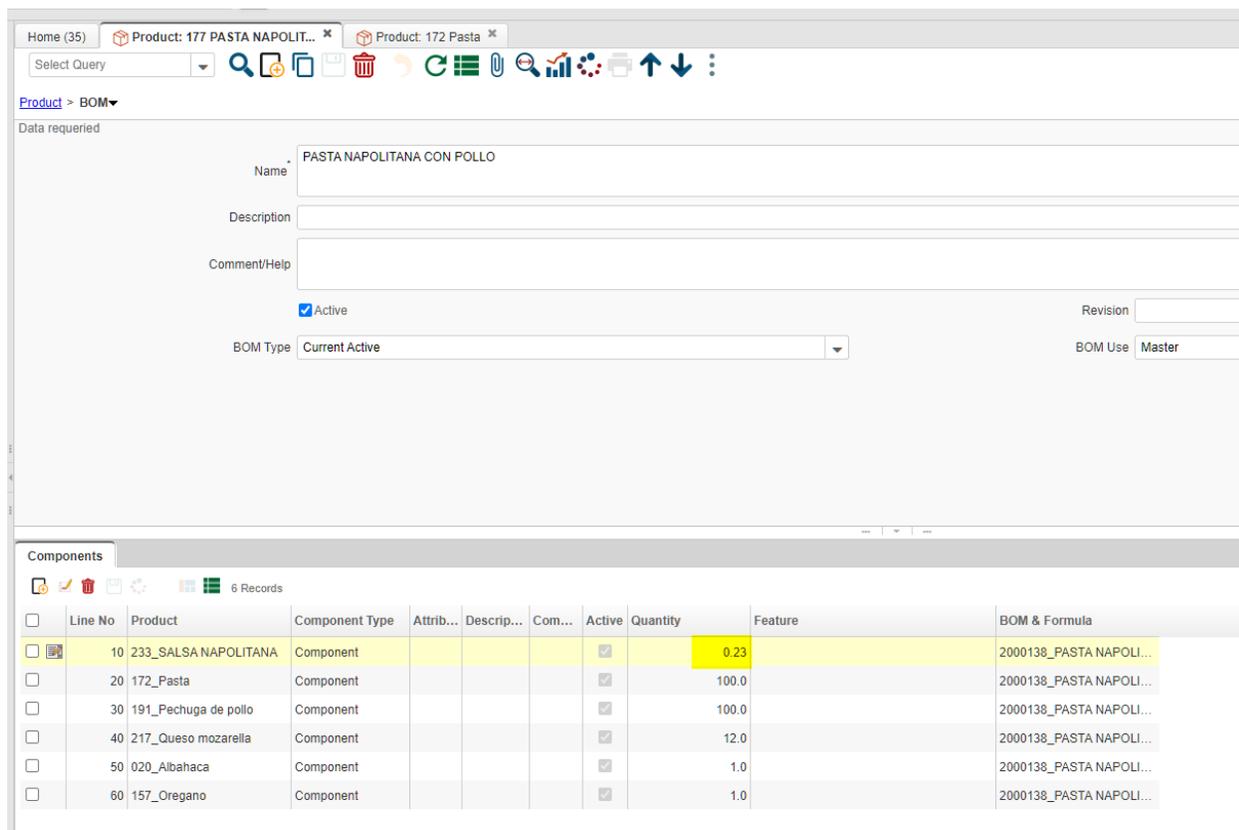
The screenshot shows the 'Product' form in SmartJSP. The form is for a product named 'Pasta' with a search key of '172'. The product category is 'TIENDA/GRANOS'. The 'On Hand Quantity' is 34,425. The 'UOM' (Unit of Measure) is set to 'g' (grams), which is highlighted in yellow. The 'Product Type' is 'Item' and it is 'Active'. The 'Organization' is 'Blum Gourmet'. The form also includes fields for 'Name', 'Product Category', 'Purchased', 'Classification', 'Tax Category', 'Low Level', 'Client', 'Customs Tariff Number', 'Freight Category', 'Description', 'UPC/EAN', 'SKU', 'Points', and 'Drop Shipment'. There are checkboxes for 'Stocked', 'Manufactured', 'Phantom', 'Kanban controlled', and 'Discount Allowed'.

As a general rule, most or almost all raw materials (ingredients) for recipes are defined in grams so the Quantity in BOM corresponds to grams. For the example above means that in that recipe it is defined with 100g of pasta.

However, there is one important exception to BOM quantities that should be noted. This corresponds with the intermediate/phantom products (such as a homemade sauce in a recipe) since the numbers do not correspond to grams but to percentages.

4. Intermediate / Phantom Products (BOM Quantities in Doughs and Sauces)

If we analyze the previous recipe again, we will find that it includes an ingredient that is a sauce. From the context of the introduction of this document, we understand that this ingredient is a phantom/intermediate product. You may also see that the quantity is less than 1 which already gives a clue that this is not defined in grams but as a unit (for example one container of sauce).



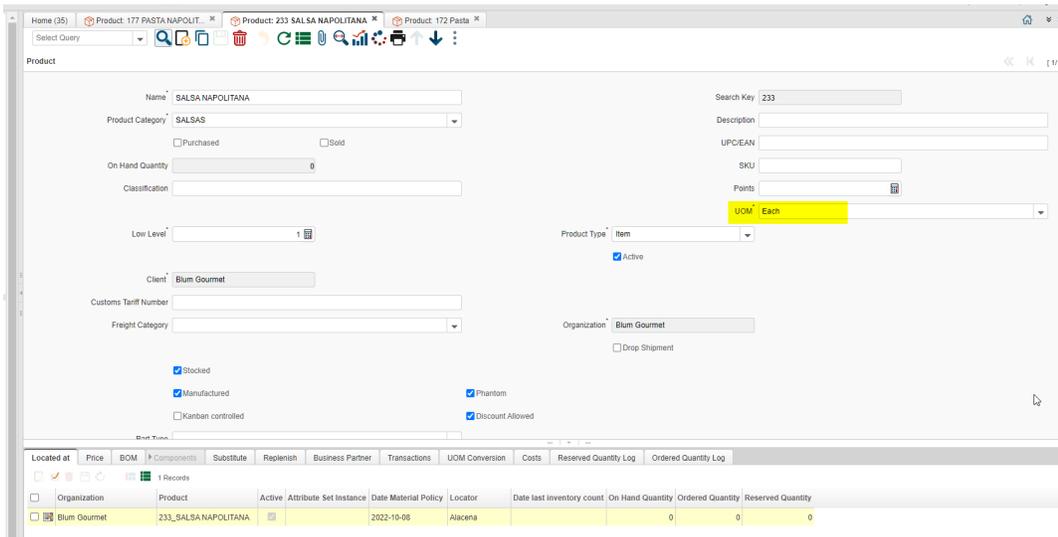
The screenshot shows the 'Product > BOM' view in the SmartJSP application. The main form displays the following details for the product 'PASTA NAPOLITANA CON POLLO':

- Name: PASTA NAPOLITANA CON POLLO
- Description: (empty)
- Comment/Help: (empty)
- Active:
- Revision: (empty)
- BOM Type: Current Active
- BOM Use: Master

Below the form is a 'Components' table with 6 records:

Line No	Product	Component Type	Attrib...	Descrip...	Com...	Active	Quantity	Feature	BOM & Formula
10	233_SALSA NAPOLITANA	Component				<input checked="" type="checkbox"/>	0.23		2000138_PASTA NAPOLI...
20	172_Pasta	Component				<input checked="" type="checkbox"/>	100.0		2000138_PASTA NAPOLI...
30	191_Pechuga de pollo	Component				<input checked="" type="checkbox"/>	100.0		2000138_PASTA NAPOLI...
40	217_Queso mozzarella	Component				<input checked="" type="checkbox"/>	12.0		2000138_PASTA NAPOLI...
50	020_Albahaca	Component				<input checked="" type="checkbox"/>	1.0		2000138_PASTA NAPOLI...
60	157_Oregano	Component				<input checked="" type="checkbox"/>	1.0		2000138_PASTA NAPOLI...

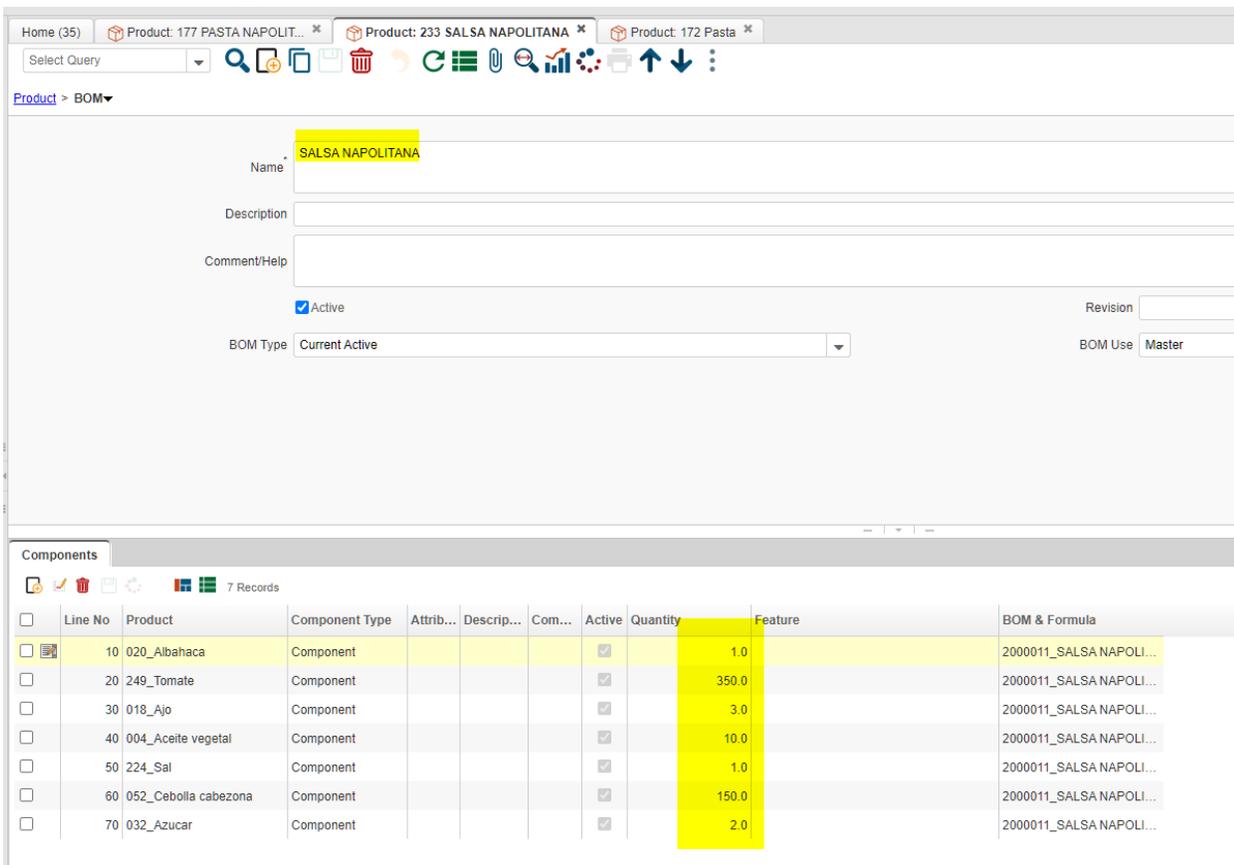
If we click on the product, and look at its unit we will see the following:



Product Form for SALSA NAPOLITANA (Product ID: 233). The form includes fields for Name, Product Category (SALSAS), On Hand Quantity (0), Classification, Low Level (1), Client (Blum Gourmet), Customs Tariff Number, Freight Category, Search Key (233), Description, UPC/EAN, SKU, Points, UOM (Each), Product Type (Item), Active checkbox, Organization (Blum Gourmet), Drop Shipment checkbox, and checkboxes for Stocked, Manufactured, Kanban controlled, Phantom, and Discount Allowed.

Organization	Product	Active	Attribute Set Instance	Date Material Policy	Locator	Date last inventory count	On Hand Quantity	Ordered Quantity	Reserved Quantity
Blum Gourmet	233_SALSA NAPOLITANA	<input checked="" type="checkbox"/>		2022-10-08	Alacena		0	0	0

This means that the sauce is not defined in grams, but in what is considered 1 serving of sauce in the recipe book. For this we can compare the recipe of the sauce, from the recipe book vs the one defined in the system.



BOM Form for SALSA NAPOLITANA. The form shows Name (SALSA NAPOLITANA), Description, Comment/Help, Active checkbox, Revision, BOM Type (Current Active), and BOM Use (Master).

Line No	Product	Component Type	Attrib...	Descrip...	Com...	Active	Quantity	Feature	BOM & Formula
10	020_Albahaca	Component				<input checked="" type="checkbox"/>	1.0		2000011_SALSA NAPOLI...
20	249_Tomate	Component				<input checked="" type="checkbox"/>	350.0		2000011_SALSA NAPOLI...
30	018_Ajo	Component				<input checked="" type="checkbox"/>	3.0		2000011_SALSA NAPOLI...
40	004_Aceite vegetal	Component				<input checked="" type="checkbox"/>	10.0		2000011_SALSA NAPOLI...
50	224_Sal	Component				<input checked="" type="checkbox"/>	1.0		2000011_SALSA NAPOLI...
60	052_Cebolla cabezona	Component				<input checked="" type="checkbox"/>	150.0		2000011_SALSA NAPOLI...
70	032_Azucar	Component				<input checked="" type="checkbox"/>	2.0		2000011_SALSA NAPOLI...

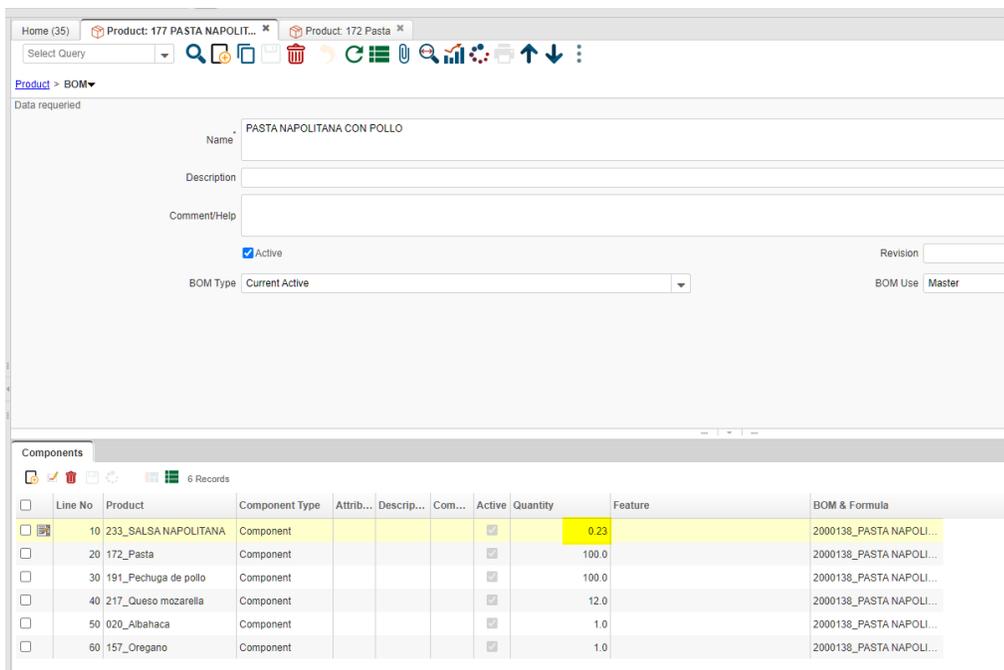
In the system: this is equivalent to 1 serving or manufacturing unit of the sauce. This comes from what was defined in the recipe book as 1 unit (approx 500GR) of sauce.

Ingredient / Quantity in grams / %

2.1 NAPOLITANA 500GR (POMODORO).

INGREDIENTE	CANTIDAD GR.	%
Tomate chonto maduro	350,00	67,70
Cebolla cabezona	150,00	29,01
Ajo blanco	3,00	0,58
Albahaca, (ó oregano, tomillo o laurel)	1,00	0,19
Aceite	10,00	1,93
Sal	1,00 (pizca)	0,19
Azúcar	2,00	0,39

If we go back to the recipe for the final product PASTA NAPOLITANA WITH CHICKEN, we will see that the amount in BOM of the sauce is less than 1. This happens as mentioned above, because the sauce is defined in its unit and not in grams, and because logically you will not use the full production unit of the sauce in one plate (like half a kilogram of sauce on one plate).



Product > BOM

Data requested

Name: PASTA NAPOLITANA CON POLLO

Description:

Comment/Help:

Active

Revision:

BOM Type: Current Active

BOM Use: Master

Line No	Product	Component Type	Attrib...	Descrip...	Com...	Active	Quantity	Feature	BOM & Formula
10	233_SALSA NAPOLITANA	Component				<input checked="" type="checkbox"/>	0.23		2000138_PASTA NAPOLI...
20	172_Pasta	Component				<input checked="" type="checkbox"/>	100.0		2000138_PASTA NAPOLI...
30	191_Pechuga de pollo	Component				<input checked="" type="checkbox"/>	100.0		2000138_PASTA NAPOLI...
40	217_Queso mozzarella	Component				<input checked="" type="checkbox"/>	12.0		2000138_PASTA NAPOLI...
50	020_Albahaca	Component				<input checked="" type="checkbox"/>	1.0		2000138_PASTA NAPOLI...
60	157_Oregano	Component				<input checked="" type="checkbox"/>	1.0		2000138_PASTA NAPOLI...

For example, if the recipe for PASTA NAPOLITANA WITH CHICKEN says that 120g of NAPOLITANA SAUCE is used, in the system for PASTA NAPOLITANA WITH CHICKEN, you should not enter 120 in the Quantity in BOM. This is because, if the product (the sauce) is defined in units such as Each (and we know that the sauce is) what the system would do is multiply 120 times, 1 unit of sauce production (which is approx 500g). In other words, for a single plate it would consume 60,000 g of sauce (120x500g = 60,000 g) and generate stock errors.

The correct way to enter the amount is a decimal number that corresponds to a percentage of what 1 unit of sauce is. In general, the number entered is less than 1 (which would be = 100%) because the recipes do not spend more than 1 complete unit of sauce/dough.

To calculate the proportion, all you have to do is a simple rule of three calculation

E.g.

When adding all the ingredients of the NAPOLITANA SAUCE recipe, it equals 517g.

This means that 1 NAPOLITANA SAUCE = 517G

From the recipe for PASTA NAPOLITANA WITH CHICKEN we know that 120g of sauce is used...

With the previous data we can make the following relationship and make a rule of three
 1 NAPOLITANA SAUCE = 517G

X (PERCENTAGE) Napolitana sauce = 120 g

	A	B
4	Napolitana	
5	517	1
6	120	0.23

This is why the actual value entered into the quantity in BOM is lower than 1. In other words, per plate 23% of the recipe sauce production unit is used.

Home (35) Product: 177 PASTA NAPOLITANA * Product: 172 Pasta *

Select Query

Product > BOM

Data requested

Name: PASTA NAPOLITANA CON POLLO

Description:

Comment/Help:

Active Revision:

BOM Type: Current Active BOM Use: Master

Components 6 Records

Line No	Product	Component Type	Attrib...	Descrip...	Com...	Active	Quantity	Feature	BOM & Formula
10	233_SALSA NAPOLITANA	Component				<input checked="" type="checkbox"/>	0.23		2000138_PASTA NAPOLI...
20	172_Pasta	Component				<input checked="" type="checkbox"/>	100.0		2000138_PASTA NAPOLI...
30	191_Pechuga de pollo	Component				<input checked="" type="checkbox"/>	100.0		2000138_PASTA NAPOLI...
40	217_Queso mozzarella	Component				<input checked="" type="checkbox"/>	12.0		2000138_PASTA NAPOLI...
50	020_Albahaca	Component				<input checked="" type="checkbox"/>	1.0		2000138_PASTA NAPOLI...
60	157_Oregano	Component				<input checked="" type="checkbox"/>	1.0		2000138_PASTA NAPOLI...

5. Creation of a New Recipe

In order for the new product to be sold and to be a recipe, it must meet the following:

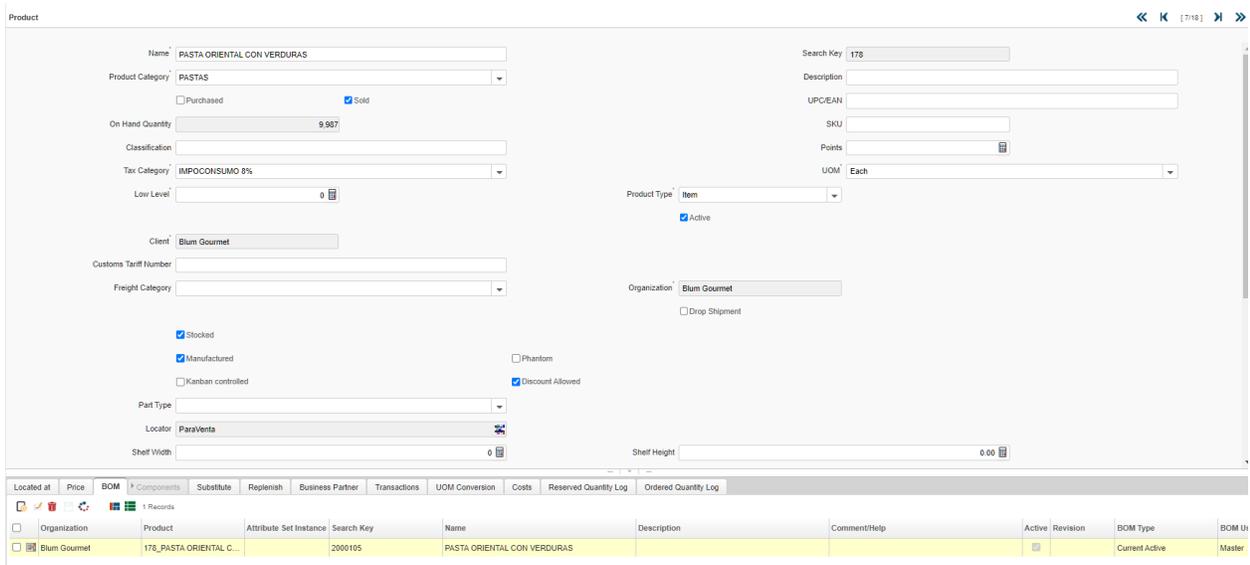
UM: unit

Price: An assigned sales price list price

Marked as Sold Product

Marked as Bill of Materials

Ingredients must be added to the Bill of Materials.



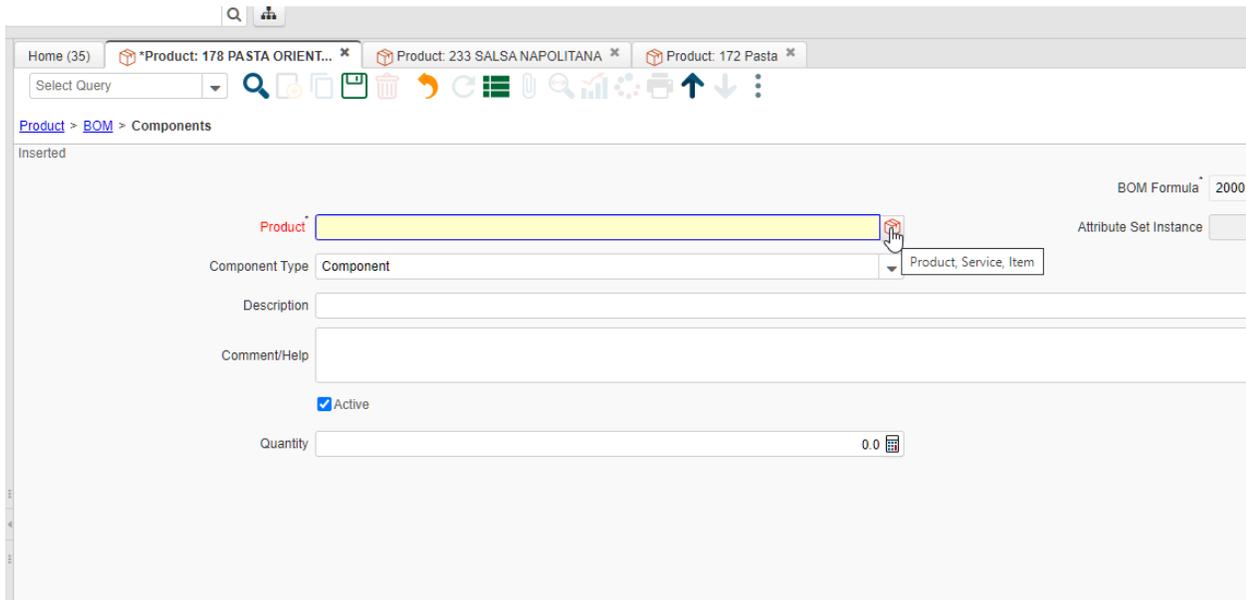
The screenshot shows the SAP Product Master configuration for 'PASTA ORIENTAL CON VERDURAS'. Key settings include:

- Name: PASTA ORIENTAL CON VERDURAS
- Product Category: PASTAS
- On Hand Quantity: 9.987
- Tax Category: IMPOCONSUMO 8%
- Client: Blum Gourmet
- Organization: Blum Gourmet
- Part Type: (empty)
- Locator: ParaVenta
- Product Type: Item
- UOM: Each
- Active:
- Manufactured:
- Discount Allowed:

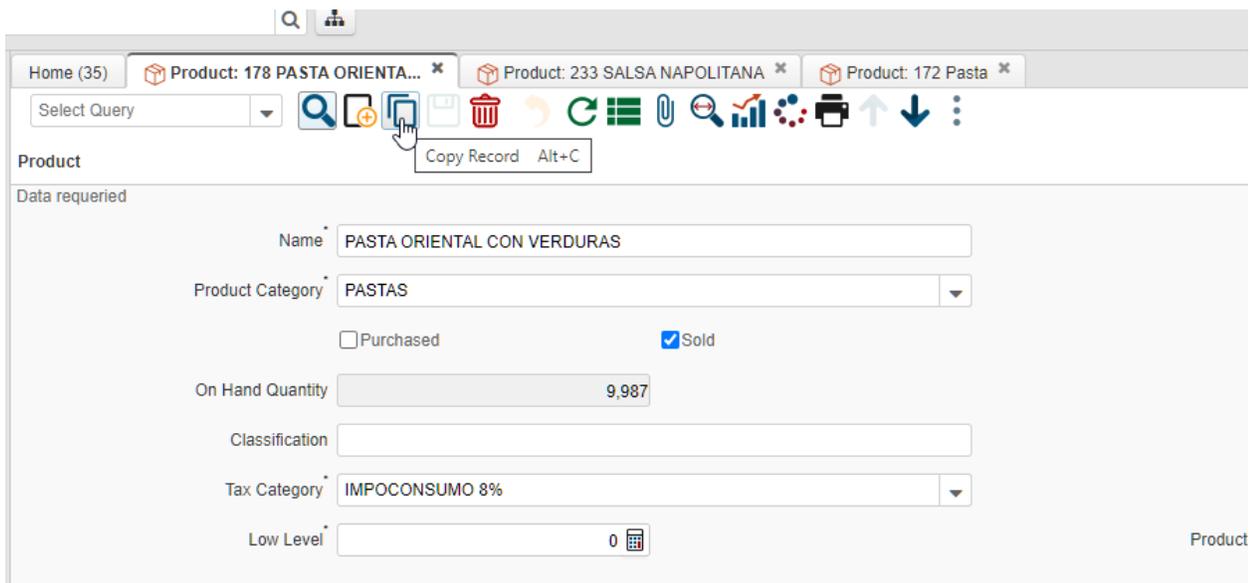
At the bottom, the 'BOM' tab is active, showing a table with 1 record:

Organization	Product	Attribute Set Instance	Search Key	Name	Description	Comment/Help	Active	Revision	BOM Type	BOM Un
Blum Gourmet	178_PASTA ORIENTAL C.		2000105	PASTA ORIENTAL CON VERDURAS			<input checked="" type="checkbox"/>		Current Active	Master

From the Bill of Materials tab you can add ingredients with their quantities, following the recommendations previously mentioned in this document.



Finally, a more agile way of creating a new product is to copy a very similar product and change it to a new name and code.

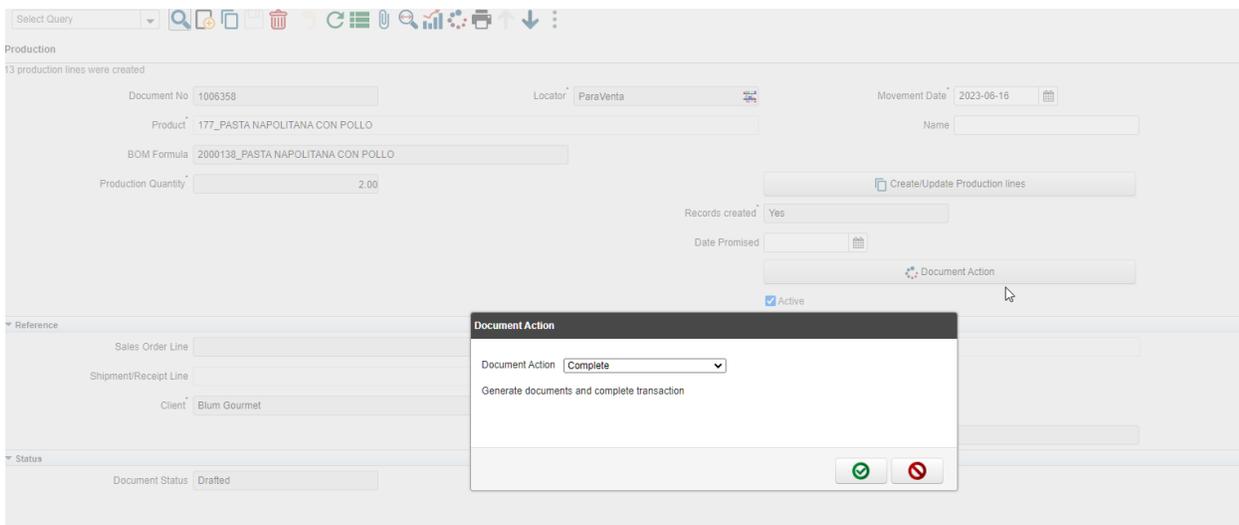
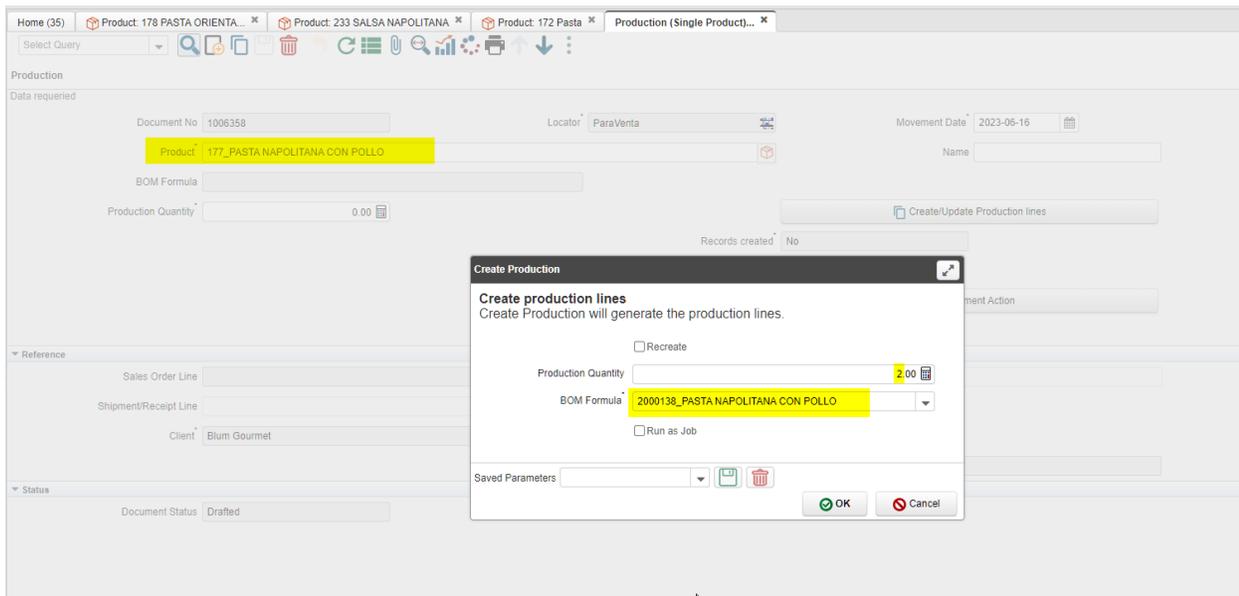


From then on it can be modified at will.

Example: to create a new pasta, you can use an existing one and press the copy button. In the new product created , it will only be necessary to modify what has changed with respect to the previous one, for example different ingredients or amounts.

6. Production of Final Goods

Lastly, the process to generate the finished goods is very straightforward. Use the Production Window, define how many finished goods you wish to make (or in case of a restaurant, to cook) and the system will use your BOM quantities to consume from stocked quantities.



If completed successfully you will find more stocked quantities in your final product according to the production quantity requested. You will also see the document marked as completed.

Keep in mind that if it runs out of a raw material it will not complete the production successfully and leave the document in Draft Status and you will have to restock the raw material that generated the error and Complete the document.



Index: <http://www.smartjsp.com/web/en/idempiereFirstSteps>