

Feature Focus Guide: Forecast Bins

Core Product: Aloha Kitchen
Last Updated: January 25, 2024

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Revision Record

Date	Version #	Description
Prior to 05/13/2021	v13.2+	Introduced forecast bins.
	v17.1+	Added the ability to automatically start a forecast bin.
	v19.2+	Added support for the Forecast Estimate report.
05/13/2021		Converted the document to use new templates.
01/09/2023		Updated the front cover and back page to reflect new NCR branding.
12/05/2023		Updated document to reflect NCR Voyix branding.

About Forecast Bins

Forecast Bins at a Glance	
Core Product	Aloha® Kitchen, Aloha Quick Service, Aloha Table Service
Complementary Products	
Separate License Required?	No
Other References	Aloha Kitchen Reference Guide, Customizing Aloha Kitchen, Aloha Kitchen Getting Started Guide

By definition, a bin is an enclosed space for storing something in bulk. In the kitchen area of a restaurant, it is most commonly referred to as a method to indicate the quantity of an item needed at a production station to fulfill all current orders in the kitchen.

You can configure several bin types in Aloha® Kitchen: simple, production, and forecast. The quantity that appears in a simple and production bin is based on orders currently awaiting fulfillment in the Front-of-House (FOH) of the Point-of-sale (POS) system. The quantity that appears in a forecast bin is based on up to four prior weeks of historical sales data, which allows you to take a more proactive approach to bins.

When Aloha Kitchen calculates a bin quantity, you can override the number by setting a minimum for any given time interval. The system also provides a visible forecast bin drop adjustment tool to allow you to change a bin quantity, on demand.

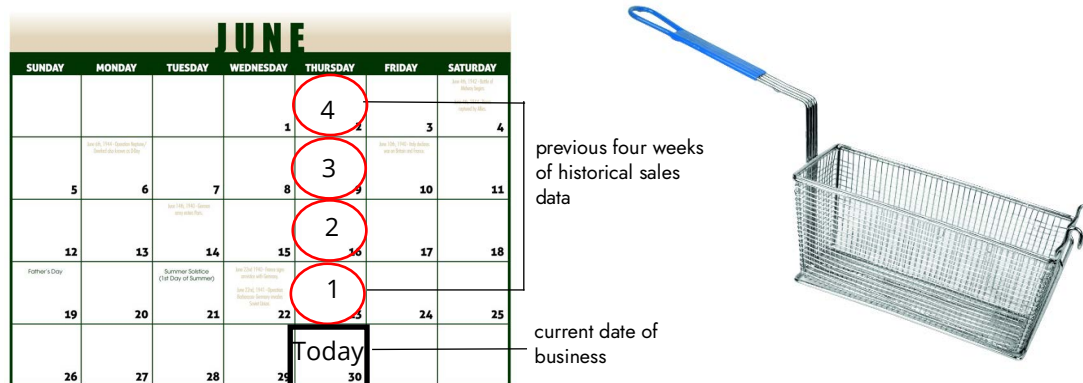


Figure 1 Forecast Bin Illustration

A forecast bin allows you to:

- Populate a bin quantity based on historical sales data, instead of the current sales from the FOH.
- Define the text to appear on the label of each cooking stage of the bin.
- Display a forecast report to gauge an upcoming bin quantity and analyze waste data, by variance.
- Establish a minimum bin quantity for occasions when the projected total might fall below the amount necessary to run the bin.

How a forecast bin works

A forecast bin reads the sales information for four weeks of sub-directories from GndItem.dbf. If you have less than four weeks, the numbers may not calculate correctly. Each week is 25% of the total forecasted bin quantity. The totals always round down.

Week 4 (1/7/2015) - Friday				
	12:00 p.m.	12:15 p.m.	12:30 p.m.	12:45 p.m.
Wings	40	60	40	80
Week 3 (1/14/2015) - Friday				
	12:00 p.m.	12:15 p.m.	12:30 p.m.	12:45 p.m.
Wings	60	100	80	20
Week 2 (1/21/2015) - Friday				
	12:00 p.m.	12:15 p.m.	12:30 p.m.	12:45 p.m.
Wings	40	80	100	20
Week 1 (1/28/2015) - Friday				
	12:00 p.m.	12:15 p.m.	12:30 p.m.	12:45 p.m.
Wings	40	100	60	60
Total Wing Count	180	340	280	180
Projected Bin Quantity	45	85	70	45

Figure 2 Bin Quantity Calculation Example

In the example given, the forecast bin queries the historical item sales of 'wings' from the last four Fridays, and for each given 15 minute time interval. For the kitchen station, you are expected to need 45 wings between 12:00 p.m. to 12:15 p.m., 85 wings between 12:15 p.m. to 12:30 p.m., and so on. When the time for each interval arrives, the system populates the bin with the calculated bin quantity. If the forecasted quantity does not match the current business, you can adjust the bin quantity using the forecast bin drop adjustment bar. When the next interval arrives, the bin quantity starts over.

Configuring Forecast Bins

This section details the configuration requirements within Aloha Manager and Aloha Configuration Center (CFC) for a forecast bin. To perform these procedures, select Aloha Kitchen (AK) from the product panel to access the Aloha Kitchen options. If you are an experienced user, refer to Procedures at a Glance for abbreviated steps. If you prefer more detail, continue reading this document.

Procedures at a Glance:	
If you are viewing this document using Adobe Acrobat Reader, click each link for detailed information regarding the task.	
1.	Determine whether you will track a bin quantity by item ID or a tracking item. If by tracking item, select Maintenance > Quick Count > Tracking Items and configure your tracking items to use for bin quantities. Then select Maintenance > Menu > Items and associate the tracking items to the individual item IDs . See page 6 .
2.	Select Maintenance > Kitchen Configuration > Bins and create one or more forecast bins. Then select Maintenance > Hardware > Kitchen Screens and add the forecast bins you will operate from that kitchen screen. See page 9 .
3.	If you are operating a forecast bin from a bump bar, select Maintenance > Hardware > Bumpbar Layout and add 'StartBin' commands to the layout. See page 14 .
4.	If you want a forecast bin to start automatically without using a bump bar or touching Start on the forecast bin drop adjustment bar, select Maintenance > Hardware > Kitchen Screen and select Auto start forecast bins . See page 15 .
5.	Select Maintenance > Kitchen Configuration > Forecast Minimums and establish a forecast minimum quantity, per bin. See page 16 .
6.	Select Maintenance > Kitchen Configuration > Kitchen Settings and configure the layout of a forecast report. Then select Maintenance > Hardware > Kitchen Screens and configure access to either a Forecast Estimate or Forecast report . See page 17 .
7.	Select Utilities > Refresh POS & All Products to refresh the data. See page 21 .

Configuring tracking items

Before you begin configuring a bin, you must determine if you will track individual items or track like items using the Quick Count tracking item feature, both of which are defined in the POS. For example, if you set up fries as a single item in Item Maintenance, you simply count fries at the item level. If you set up multiple items for the same thing, such as fries with no charge and fries with an associated price, or if fries are included with many items, such as a la carte and fries with a burger, then you must use tracking items to form a relationship between those multiple item IDs.



Reference: Refer to the Quick Count Feature Focus Guide for complete information on Quick Count.

Use this summary to determine if you need to configure tracking items:

- If the food item uses a single ID in Item Maintenance, you do not need to configure a tracking item.
- If the food item uses multiple IDs in Item Maintenance, such as an ID for different sizes, or when you include the item as part of a dinner plate menu item, you must configure a tracking item.
- If the food item is not defined in Item Maintenance, such as a burger patty, you must configure a tracking item.

To define a tracking item:

1. With Kitchen selected in the product panel, select **Maintenance > Quick Count > Tracking Item**.
2. Accept the **system assigned number** or click the **ellipses (...)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an alternate number.

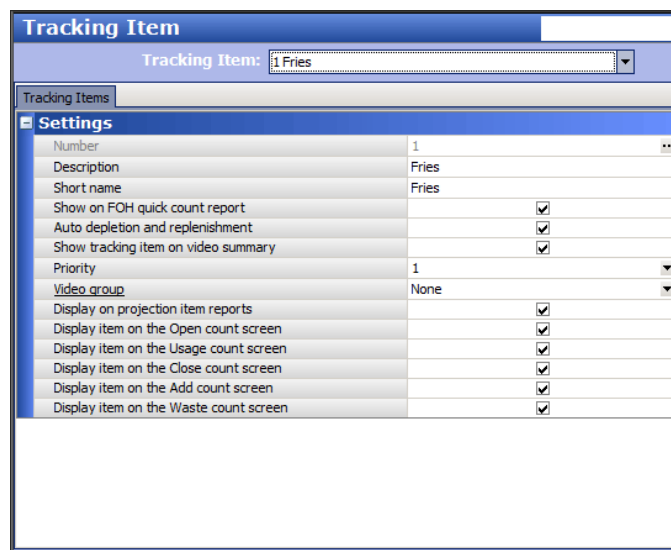


Figure 3 Tracking Items

3. Type a **descriptive name** to identify the item you want to track.
4. Type the **text** to appear on the Aloha Kitchen summary cell.

Note: All remaining options on the Tracking Item tab are specific to the Quick Count feature. These options are not required for Aloha Kitchen bins.

5. Click **Save**.
6. Repeat this **procedure** for each tracking item you want to define.
7. Click **Close** to exit the **Tracking Item** function.

After you create a tracking item, associate the tracking item with the menu item using the Quick Count tab in Item Maintenance. The system counts the tracking item each time you order the menu item in the FOH.

To associate a tracking item to a menu item:

1. With Kitchen selected in the product panel, select **Maintenance > Menu > Items**.
2. Select the **menu item** to which you want to associate one or more tracking items from the drop-down list.
3. Select the **Quick Count** tab.

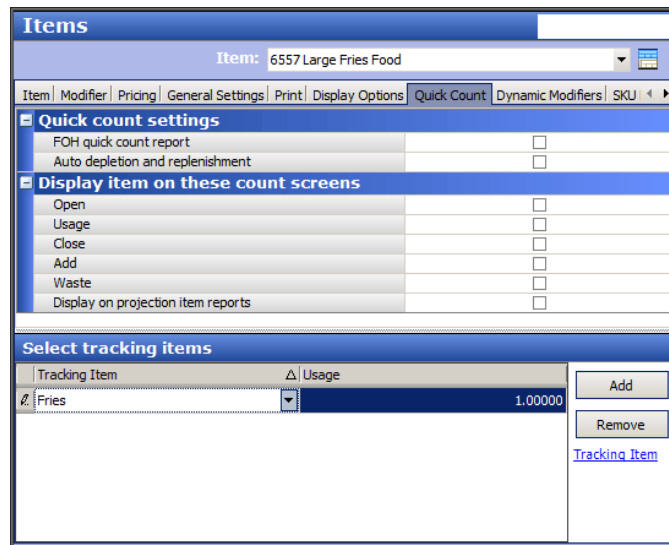


Figure 4 Items - Quick Count Tab

4. Under the 'Select tracking items' group bar, click **Add** to select a tracking item to associate to the respective menu item.
5. Select the **tracking item** you configured in Tracking Item Maintenance from the drop-down list.
6. Type the **quantity** that applies to the selected composite tracking item in 'Usage.' If the unit of measure is one patty, type 1.00000 in 'Usage.' If the unit of measure is pounds and the quantity used for the composite tracking item is less than one pound, for example, a 1/4 lb hamburger, type .25000 in 'Usage.'
7. Repeat **steps 5 and 6** for each tracking item to associate with the menu item.

Note: All remaining options on the Quick Count tab are specific to the Quick Count feature. These options are not required for Aloha Kitchen bins.

8. Click **Save**.

9. Repeat this **procedure** for each menu item to associate with a tracking item.
10. Click **Close** to exit the **Items** function.

Defining a forecast bin

You must define a forecast bin to show the bin quantity on a kitchen screen in a reserved area of the screen called a 'bin area.' You must first create the forecast bin in Bin Maintenance and then add the forecast bin to a kitchen screen in use.

You operate a forecast bin with a forecast bin drop adjustment bar that allows you to add or subtract the calculated count, start and cancel the bin, and assign a bin quantity to waste. The bar uses either a screen with touch capability or a bump bar. When you operate from a bump bar and start a bin, the bump bar layout changes to the layout of the forecast bin drop adjustment bar until you finish using the forecast bin.



Figure 5 Forecast Bin Drop Adjustment Bar Overlay

After you create a forecast bin, you must attach each one to a kitchen screen, so it appears in a bin area. A bin area is a section of the screen reserved for bins. You controlled bins with either a screen touch or a bump bar. Unlike other bin types, a forecast bin has four progression states for the quantity in the bin area; therefore, a forecast bin usually requires more real estate on the kitchen screen. Typically, you add a bin area containing a forecast bin at the bottom of the screen to utilize the most space. You must first enable the bin area to show on a kitchen screen, then attach the bin to the kitchen screen using the Design tab.

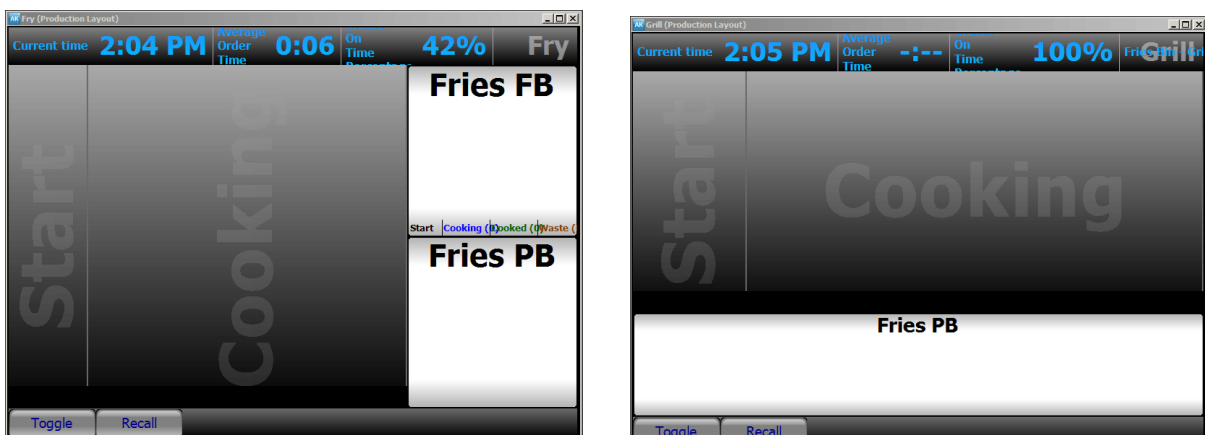


Figure 6 Bin Area Examples (Right Side and Bottom)

To create a forecast bin:

1. With Kitchen selected in the product panel, select **Maintenance > Kitchen Configuration > Bin**.
2. Click the **New** drop-down arrow, select **Forecast** as the type, and click **OK**.

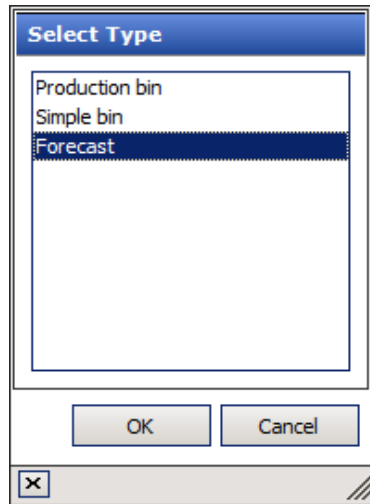


Figure 7 Select Type Dialog Box

3. Accept the **system assigned number** or click the **ellipses (...)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an alternate number.
4. Type a **descriptive name** for the bin, such as 'Wings.'

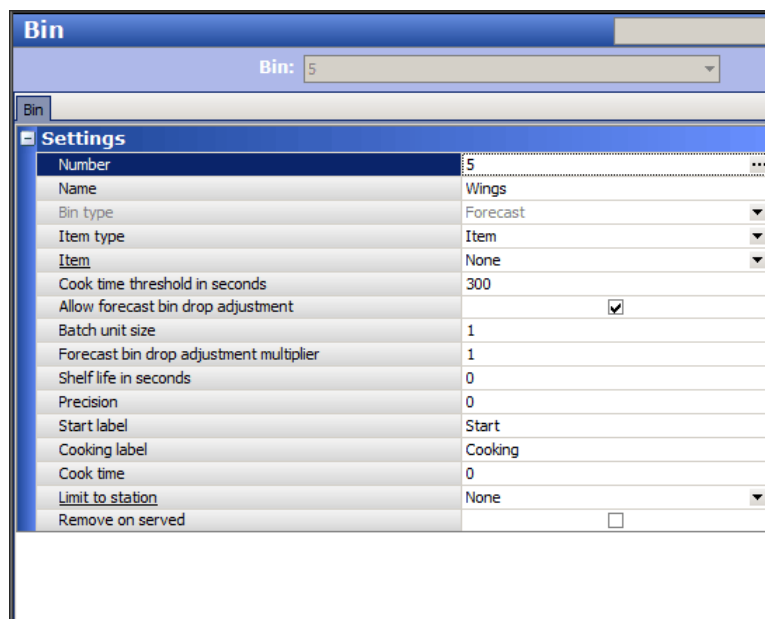


Figure 8 Bin Function (Forecast Bin)

5. Select **Item** or **Tracking Item** from the 'Item type' drop-down list.
6. If you select Item as the 'Item type,' select the **item you wish to track using this bin** from the 'Item' drop-down list.
7. If you select Tracking Item from the 'Item type' drop-down list, select the **tracking item you wish to track using this bin** from the 'Tracking Item' drop-down list.
8. Type the **number of seconds**, from 0 - 99999, to use as the cook time threshold for the bin, in 'Cook time threshold in seconds.' The 'Cook time threshold' value should be greater than the 'Cook time' value on the same tab, to account for finishing other tasks, such as counting out the bin items, and placing them in the physical kitchen equipment for cooking.
9. Select **Allow forecast bin drop adjustment** to display the forecast bin drop adjustment bar for adjusting bin quantities on demand from a touch screen terminal. If you are using a bump bar, the controls of the forecast bin adjustment bar overlay the bump bar layout.
10. Type the **quantity** to use, per bin drop, in 'Batch unit size.' For example, if you typically drop five orders of fries at a time, then the batch unit size is five. The default is one.
11. Type the **incremental number** to use when you adjust the quantity of the forecast bin drop adjustment, in 'Forecast bin drop adjustment multiplier.' For example, if you type 2, then each time you adjust the quantity, the amount increases or decreases by 2. The default is one.
12. Type the **number of seconds** you want items to remain in the 'Cooked' section of the forecast bin before the system automatically moves them to the 'Waste' section, in 'Shelf life in seconds.' Use this for items you keep heated under a heat lamp until ordered by a guest.
13. Type the **number of decimal points**, from 0 to 3, for displaying the quantity for the bin, in 'Precision.' For example, select 2 if you want the quantity to display as 0.00.
14. Type the **text to appear for the start label** in the forecast bin. The default text is "Start."
15. Type the **text to appear for the cooking label** in the forecast bin. The default text is "Cooking."
16. Type the **number of seconds**, from 0 - 9999 seconds, for the bin quantity to appear in the cooking area before removing it from the bin, in 'Cook time.'
17. Select a **station** from the 'Limit to station' drop-down list, if you want the bin to total items from a specific station only.
18. Select **Remove on served**, if you want the system to adjust the bin count when you bump the item.
19. Click **Save**.
20. Repeat this **procedure** for each forecast bin you want to configure.
21. Click **Close** and exit the **Bin** function.

To attach a forecast bin to a kitchen screen:

1. With Kitchen selected in the product panel, select **Maintenance > Hardware > Kitchen Screen**.
2. Select a **kitchen screen** from the 'Kitchen Screen' drop-down list.

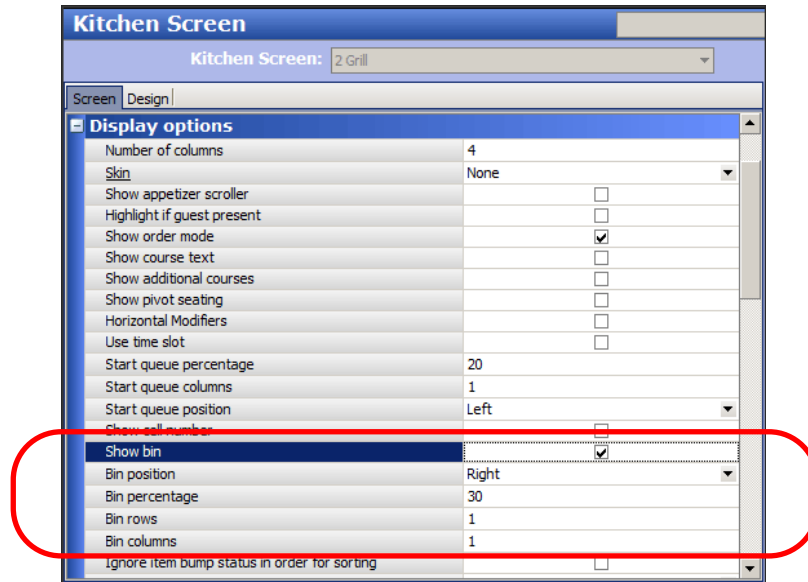


Figure 9 Kitchen Screen Function - Bin Options

3. Under the 'Display options' group bar, select **Show Bin** to reserve an area on the kitchen screen for bins.
4. Select the **area** of the screen to reserve for bins from the 'Bin position' drop-down list. Choose from Top, Left, Bottom, and Right.
5. Type the **percentage** of the kitchen screen to use for the bin area.
6. Type the **number of rows** to appear in the bin area.
7. Type the **number of columns** to appear in the bin area.

8. Select the **Design** tab.

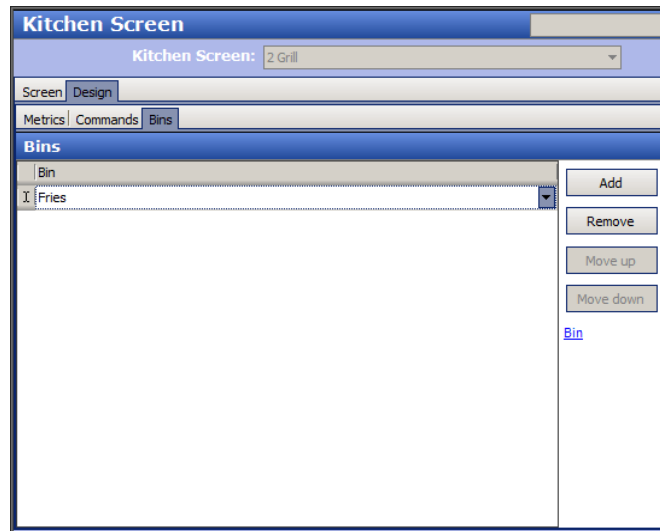


Figure 10 Kitchen Screens - Design Tab - Bins Subtab

9. Select the **Bins** tab.
10. Click **Add**. The system adds a blank row under the 'Bins' group bar.
11. Select a **forecast bin** from the 'Bin' drop-down list.
12. Repeat **steps 10 and 11** until you add each bin to the bin area of the kitchen screen.
13. Click **Move up** or **Move down** to organize your bins from top to bottom, left to right in the bin area.
14. Click **Save**.
15. Repeat this **procedure** for any other kitchen screens for which you want to display a bin area.
16. Click **Close** to exit the **Kitchen Screen** function. Once you configure the bin area, and add a bin, the bin area appears in the location you configured for the kitchen screen.

Providing the ability to start a bin on a bump bar

As noted earlier, if you use a touch screen terminal, you need only touch a bin from the bin area to operate a bin; however, when you use a bump bar, you must ensure your bump bar layout includes a 'StartBin' command. This is the same procedure as when you set up any other bin type, such as a production bin. You need a 'StartBin' command for each bin you operate from the respective kitchen screen, so choose the appropriate 'StartBin' command, such as 'StartBin1,' and 'StartBin2.'

To add a StartBin command to a bump bar layout:

1. With Kitchen selected in the product panel, select **Maintenance > Hardware > Bumpbar Layout**.
2. Select a **bump bar layout** from the drop-down list.
3. Select the **Design** tab.

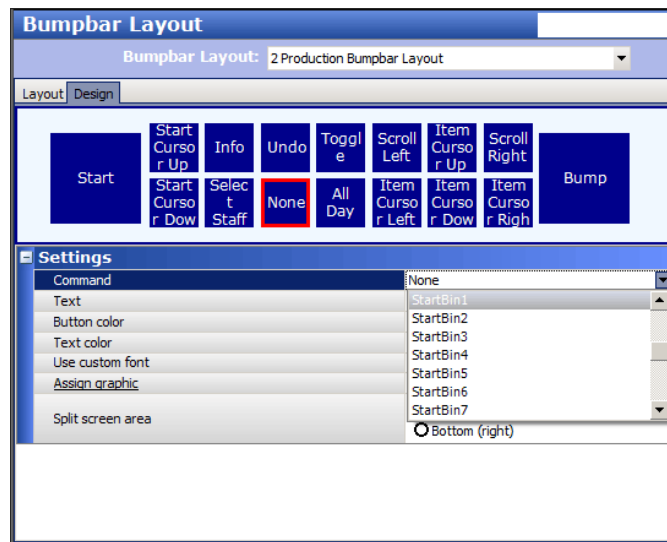


Figure 11 Bumpbar Layout Function - Design Tab

4. Select a **command box** from the design and select **StartBin_x**, where x corresponds to the order in which you attach the bins to the kitchen screen. If the forecast bin is the second bin you attach to the kitchen screen, select 'StartBin2.'
5. Repeat **Step 4** until you add a 'StartBin' command for each forecast bin.
6. Click **Save**.
7. Repeat this **procedure** for any other bump bar layouts that need to operate a forecast bin.
8. Click **Close** and exit the **Bumpbar Layout** function.

Configuring a forecast bin to start automatically

If desired, you can configure a forecast bin to start automatically without using a bump bar or touching Start on the forecast bin drop adjustment bar.

To configure a forecast bin to start automatically:

1. With Kitchen selected in the product panel, select **Maintenance > Hardware > Kitchen Screen**.
2. Select a **kitchen screen** with an attached forecast bin.

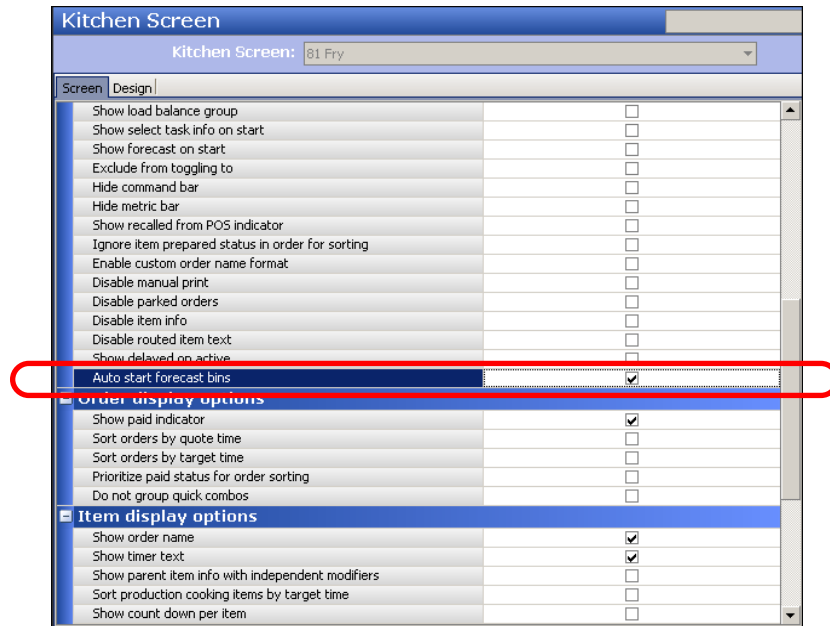


Figure 12 Kitchen Screen Function

3. Under the 'Display options' group bar, select **Auto start forecast bins**.
4. Click **Save**.
5. Repeat this **procedure** for each kitchen screen for which you wish to start the forecast bin automatically.
6. Exit the **Kitchen Screen** function.

Establishing a forecast minimum quantity per bin

You can set a minimum quantity for the calculated forecasted bin quantity, to account for instances where the interval of the forecasted quantity might be lower than the number needed to operate your business for the specific time interval. For example, during the last, four weeks business was particularly slow and the forecasted numbers will not meet the need to accommodate your current week of business, you can set a minimum bin quantity, thereby eliminating the need to continually adjust the quantity.

To establish a forecast minimum quantity for each bin:

1. With Kitchen selected in the product panel, select **Maintenance > Kitchen Configuration > Forecasting**.
2. Click **New** if you are creating a new forecast minimum record or select an existing **forecast minimum** from the drop-down list. **Note:** You can only create one record of forecast minimums, per site.

The screenshot shows the 'Forecasting' interface. At the top, there is a dropdown menu for 'Forecasting' set to '1 Forecasting'. Below this is a 'Settings' section with the following fields:

Number	1
Name	Forecasting
Number of intervals	15 mins

Below the settings is a navigation bar for days of the week: Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday. Underneath is a 'Bins' section with a table:

Bin	Δ 00:15	00:30	00:45	01:00	01:15
Wings	10	15	20	10	

There are 'Add' and 'Remove' buttons to the right of the table, and a 'Bin' link below them.

Figure 13 Forecasting Function

3. Select the **interval** to define for the range of forecast minimums. Select the same interval you use for the forecast report under the 'Forecasting' group bar in Maintenance > Kitchen Configuration > Kitchen Settings.
4. Select a **day of the week** tab in the lower portion of the screen.
5. Click **Add**.
6. Select the configured **forecast bin** from the 'Bin' drop-down list.

7. Using the horizontal scroll bar, type the **minimum quantity** to use for each interval. The number of columns populate based on the interval you define. The header for each column represents the time of day, in military time. For example, 00:15 equals 12:15 a.m.
8. Repeat **Steps 4** through **7** for each forecast bin in use.
9. Click **Save** and exit the **Forecasting** function.

Configuring the forecast reports

A forecast report is a planning tool that allows you to visually see the bin quantities for the upcoming forecasted intervals for the day. Aloha Kitchen offers two forecast reports, Forecast report and Forecast Estimate report. Both reports read sales information from four previous weeks of subdirectories, or from BackOffice, to predict the quantity of items needed in the bin for a specific time interval. They both compares the projected quantity against the items sold.

If you established a forecast minimum quantity, as instructed in [“Establishing a forecast minimum quantity per bin” on page 16](#), we recommend you implement and use the Forecast Estimate report as this report displays the Min column. This allows you to compare the historical sales data against the overridden forecast quantity. You would not implement both reports.



Reference: Refer to [“Using the forecast reports” on page 26](#) for an example of the forecast reports.

You configure the forecast report in two steps. First you configure the layout of the forecast report in Kitchen Settings. Then you add a bump bar command for bump bar users to access the report or a touch screen command for touch screen users to access the report.

Activating and configuring the layout of the forecast reports

You must access Kitchen Settings to activate the forecast bin feature, enable the forecast reports, the amount of space on a kitchen screen for which to display the reports, the interval on which you want to report, and the rows and columns on the reports.

To configure the layout of the forecast reports:

1. With Kitchen displayed in the product panel, select **Maintenance > Kitchen Configuration > Kitchen Settings**.

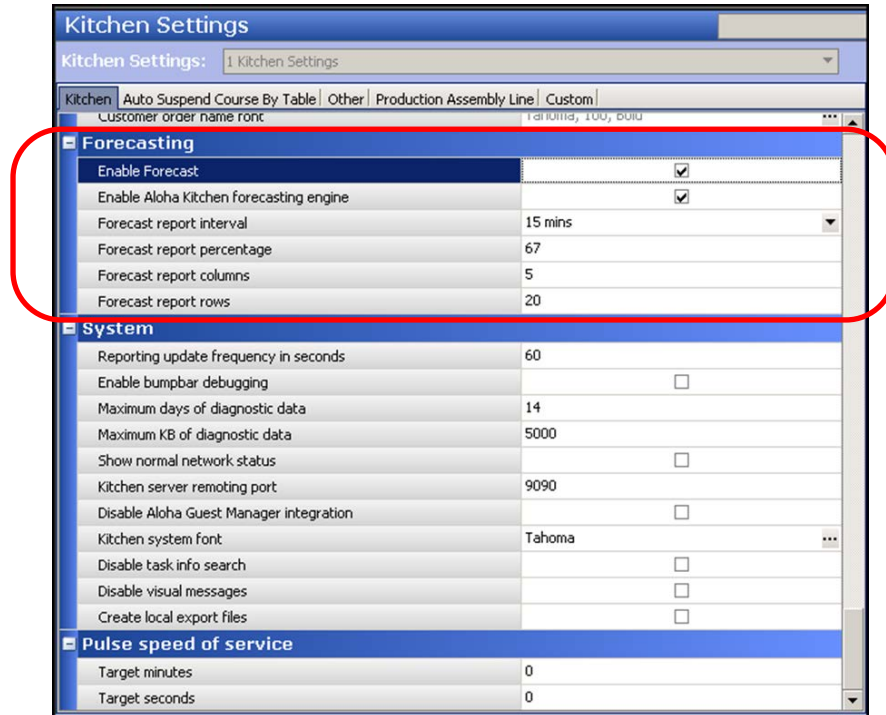


Figure 14 Kitchen Settings - Forecasting Group Bar

2. Under the 'Forecasting' group bar, select **Enable Forecast** to activate the forecast generation engine and enable the system to calculate forecasted bin quantities. Selecting this option exposes all other forecast report options.

Note: The 'Enable Forecast' option activates the Forecast Bins feature. If you clear this option, the system does not generate forecasted bin quantities or populate the 'Start' section of the bin.

3. Select **Enable Aloha Kitchen forecasting engine** to activate the forecast generation engine and automatically calculate forecast bin quantities based on historical data.
4. Select the **interval** for which you want Aloha Kitchen to generate default quantities in 'Forecast report interval.' The intervals separate the forecast reports, using 15 minutes as the default.
5. Type the **percentage of the screen** to reserve for the forecast reports. The default percentage is 67 percent of the screen.
6. Type the **number of columns** to always appear on the forecast report. The default number is 6.

7. Type the **number of rows** to always appear on the forecast report. The default number is 24.

i Note: Unless otherwise instructed, leave the 'Forecast report interval,' 'Forecast report percentage,' 'Forecast report columns,' and 'Forecast report rows' as their defaults to ensure optimal visibility.

8. Click **Save** and exit the **Kitchen Settings** function.

Providing access to a forecast report with command buttons

Most sites access a forecast report with command buttons, either from a bump bar or a touch screen. This allows you to use the kitchen screen for your normal functions.

If you use a bump bar, ensure your bump bar layout includes a 'Show Forecast Estimate' or 'Show Forecast Report' command in the Bumpbar Layout function.

To configure a bump bar command to access a forecast report:

1. With Kitchen selected in the product panel, select **Maintenance > Hardware > Bumpbar Layout**.
2. Select a **bump bar layout** in use from the drop-down list.
3. Select the **Design** tab ([Figure 11](#)).
4. Under the 'Setting' group bar, select **Show Forecast Estimate** or **Show Forecast Report** from the 'Command' drop-down list.
5. Complete the remaining **options**, such as text, button color, font, and others, as you would for any other bump bar command.
6. Repeat this **procedure** for any other bump bar layout on which to include a forecast report command.
7. Exit the **Bumpbar Layout** function.

If you use a touch screen, you must add a 'Show Forecast Estimate' or 'View Forecast Report' command in the Kitchen Screen function.

To configure a touch screen command to display a forecast report:

1. With Kitchen selected in the product panel, select **Maintenance > Hardware > Kitchen Screen**.
2. Select the **kitchen screen** to which you added your bins from the drop-down list.
3. Select the **Design** tab.

4. Select the **Commands** tab.

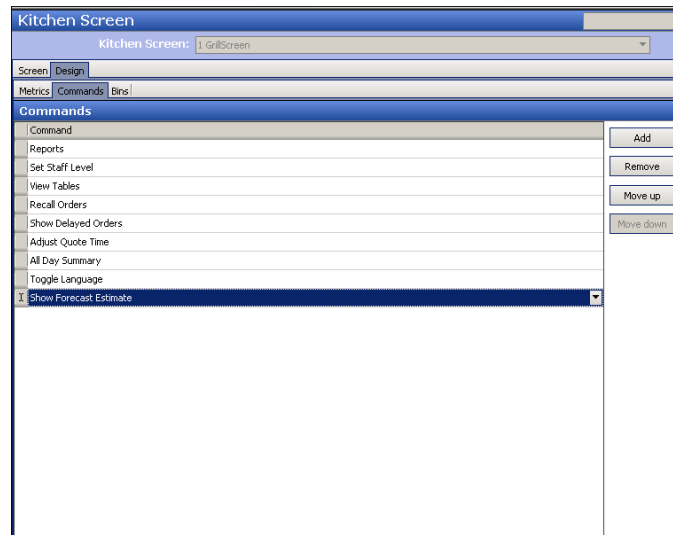


Figure 15 Kitchen Screen - Design Tab - Commands Tab

5. Under the 'Commands' group bar, click **Add**. A new row appears.
6. Select **Show Forecast Estimate** or **View Forecast Report** from the drop-down list.
7. Click **Move up** or **Move down** to organize the commands from left to right on the screen.
8. Click **Save**.
9. Repeat this **procedure** for any other kitchen screen on which to include a forecast report command.
10. Exit the **Kitchen Screen** function.

Configuring a forecast report on dedicated screen

Alternatively, you can use a dedicated kitchen screen to always display a forecast report. This scenario is for sites that want a report to always be visible on-screen and you cannot use the kitchen screen for any other function. **Note:** You cannot toggle away from the report.

Even though you dedicate the screen to the forecast report, it is important to add all forecast bins in use for the entire restaurant to the screen in the same way you added them to a bin area. This ensures an association between the report and all existing forecast bins, as explained in ["Defining a forecast bin" on page 9](#). You must also select 'Show forecast on start.'

To configure a forecast report to appear on a dedicated screen:

1. With Kitchen displayed in the product panel, select **Maintenance > Hardware > Kitchen Screen**.
2. Select a **kitchen screen** in use from the drop-down list.

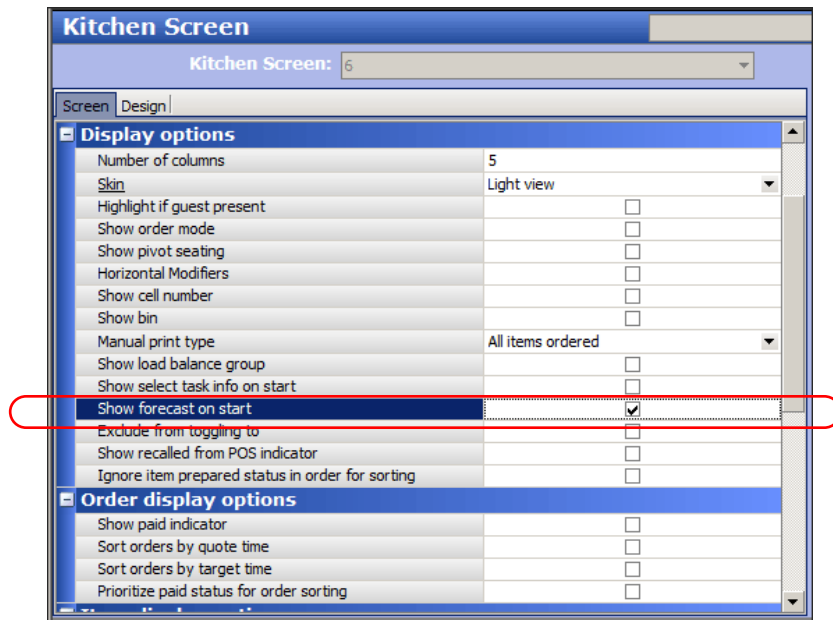


Figure 16 Kitchen Screen - Screen Tab

3. Under the 'Display options; group bar, select **Show forecast on start** to always display the forecast report.
4. Click **Save**.
5. Repeat this **procedure** for any other kitchen screens on which to configure a forecast report on a dedicated screen.
6. Exit the **Kitchen Screen** function.

Refreshing the data

After all settings are in place in Aloha Manager, you must select Utilities > Refresh All POS and all Installed Products to transfer the new information to the FOH terminals, or wait for the End-of-Day (EOD) process to accomplish the data refresh for you. If you run the refresh prior to the EOD process, select 'Automatically restart all POS terminals' and click OK to continue. After the data refresh is complete, all new settings become operational across the Aloha network.

⚠ Caution: Refresh data with caution and never during peak hours of operation. All FOH terminals reboot during a refresh and are down for a short period of time.

Using Forecast Bins

A forecast bin uses the most recent four weeks of historical sales data, for the corresponding day of the week, when calculating the quantity to appear. The bin quantity progresses through four stages: Start, Cooking, Cooked, and Waste.



Figure 17 Progression Stages of a Forecast Bin

You operate a forecast bin with the commands from the forecast bin drop adjustment bar, either from a touch-screen controller or a bump bar. In the case of a bump bar, you start a forecast bin from a 'StartBin' command, which then initiates an overlay of the bump bar commands with the commands from the forecast bin drop adjustment bar. This allows you to use the forecast bin drop adjustment bar from the bump bar. When you press an action on the bump bar (Start, Cancel, and Waste), the commands revert back to the original commands configured for the bump bar.

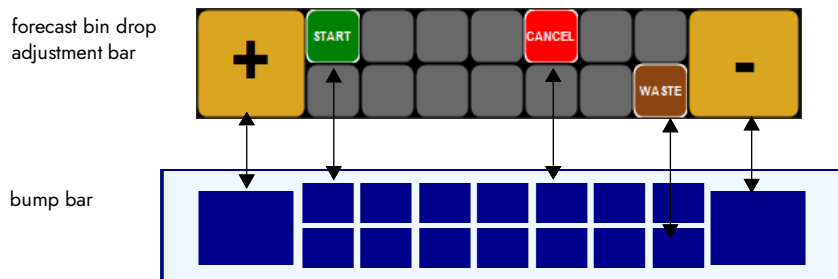


Figure 18 Forecast Bin Drop Adjustment Bar to Bump Bar Button Equivalency

A bin quantity updates for the forecast bin based on the following calculation: forecast interval start time - cook time of the bin item. For example, if the wings bin quantity has a cook time of two minutes and the interval is set for every 15 minutes, the bin quantity would change two minutes before the interval start time. The only time the interval changes at the exact time of the bin interval is if the bin item does not have a cook time.

SCENARIO: Based on the average of french fries sold for the last four Fridays between the interval of 9:45 p.m. to 10:00 p.m., you need to drop a total of four orders of french fries. It takes two minutes to prepare the french fries, so '4' appears in the forecast bin at 9:43 p.m.

1. When the system time reaches 9:43 p.m., **four** appears in the forecast bin for french fries, indicating you need to drop four orders of french fries at the Fry station.
2. Physically drop **four orders of french fries** into the fryer.

- For a touch-screen controller, touch the **bin area** to display the forecast bin drop adjustment bar and select **Start**, or for a bump bar, press **StartBin**, and press **Start**.

Note: In this example, we used StartBin1; however, if you have multiple bins in the bin area, press the applicable StartBin command that coincides with the bin you want to start.

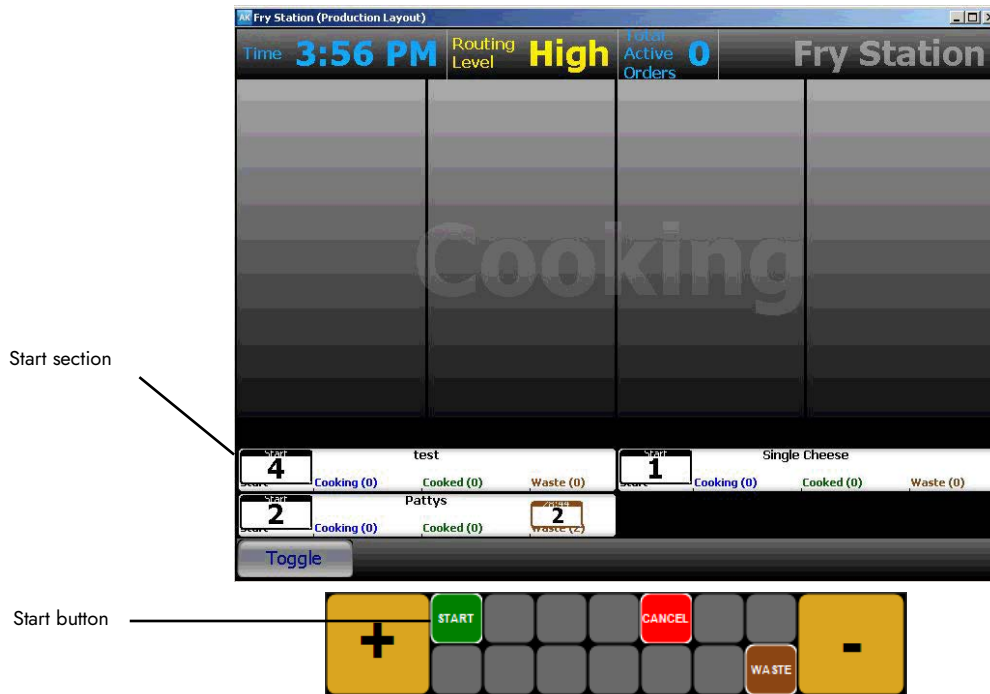


Figure 19 Forecast Bin (Start Section)

Note: You may also have the forecast bin automatically start without the need to press Start from a bump bar or touch screen.

- Once you start the bin, the item quantity progresses to the **Cooking** section.



Figure 20 Forecast Bin (Cooking Section)

- When the items are ready, based on the item cook times, the item quantity progresses to the **Cooked** section.



Figure 21 Forecast Bin (Cooked Section)

- Physically remove the **french fries** from the fryer to await delivery.
When the french fries are ordered in the POS, **bump** them from the screen and the item quantity decrements appropriately.

When the next interval arrives, a new bin quantity appears in the 'Start' section, based on the forecasted amount for the next interval. Any bin quantity left in the 'Cooked' section from the previous interval remains in the 'Cooked' section until the shelf life expires. When the shelf life expires, the bin quantity progresses to the 'Waste' section.



Figure 22 Forecast Bin (Waste Section)

Adjusting the bin quantity

You may need to adjust the bin quantity in cases where the forecasted amount exceeds or does not meet the current flow of orders from the POS. You can adjust the bin quantity with the + and - commands on the forecast bin drop adjustment bar.

SCENARIO: Based on the average of wings sold for the last four Wednesdays between the interval of 6:00 p.m. to 6:15 p.m., the total number of wings you should drop is 100. Your restaurant experiences an unusual boost in business at the time and you actually need 200. Press the + command as many times as necessary to adjust the number of wings needed for the bin quantity.



Figure 23 Forecast Bin Drop Adjustment Bar

- To show estimates for up to 14 days from the current date, touch **Another Day**, if you are using a touch screen, or press the corresponding bump bar command, if you are using a bump bar. The 'Select a date' screen appears.

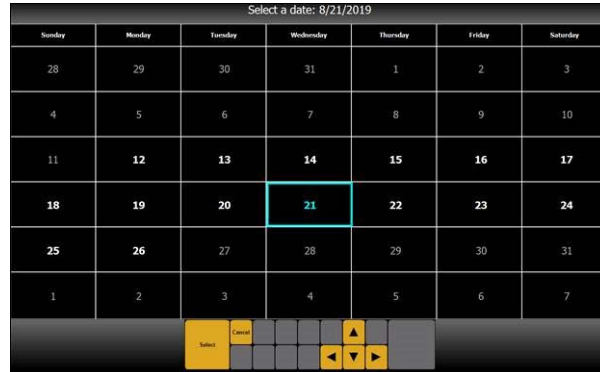


Figure 25 'Select a Date; Screen

- Select the **date** for which to show forecast estimates and then touch **Select**.
- Touch **Display** to exit the report.

Forecast Bins, Feature Focus Guide

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