# Feature Focus Guide: Calculated Nutrition

Core Product: NCR Back Office Last Updated: June 17, 2024

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# **Revision Record**

Date	Version #	Description
Prior to 01/23/2023	NBO v17.7+	Implemented Calculated Nutrition function in Back Office.
01/23/2023		Converted the document to use new template. Updated front cover and back page to reflect new NCR branding.
06/17/2024		Updated document to reflect NCR Voyix branding.



# About Calculated Nutrition

Calculated Nutrition at a Glance	
Core Product	NCR Voyix Back Office (NBO)
Complementary Products	
Separate License Required?	No
Other References	NCR Voyix Back Office Reference Guide, NCR Voyix Back Office Manager and Administration Guide, NCR Voyix Back Office Switchboard User Guide

In recent years, the Food and Drug Administration (FDA) has required nutrition labeling in chain restaurants and similar retail food establishments to provide consumers with nutrition information for the foods they consume. Posting calories on menus and menu boards and providing other nutrient information fills a critical gap to assist consumers in making informed and healthful dietary choices.

The Calculated Nutrition function in NCR Voyix Back Office automatically calculates menu item nutritional information based upon the values entered for each raw ingredient in your recipes. Additionally, this function can easily account for the amount of nutritional value lost during the cooking process to help you more closely align your menu items with their actual nutritional values.

## B Note

To use Calculated Nutrition in NCR Voyix Back Office, contact your NCR Voyix representative for information and assistance with setup and configuration.

Defining base nutritional values for the raw items in your database that you can obtain from various sources, such as your vendors, the <u>USDA National Nutrient Database for Standard Reference</u>, and others allows you to:

- Provide accurate nutritional information for menu items based on the item ingredients.
- Account for cooking methods that affect nutritional values during preparation.
- Tailor specific menu items to make them more appealing to calorie conscious guests.

**SCENARIO:** Your restaurants use portabella mushrooms, both raw and cooked, in many recipes. By populating the nutritional value of this item at the raw item level, you allow Calculated Nutrition to automatically calculate nutritional values for any menu item that uses this ingredient. And if you modify a recipe, Calculated Nutrition allows you to preview the changes and recalculate nutritional totals prior to saving.

• An employee enters the nutritional values for 'Mushroom, portabella, raw' at the raw item level.

Calculated Nutrition uses this value for recipes that include raw portabella mushrooms.

• You create a 'PREP-Grilled Portabella Mushroom' prep item with the following ingredients:



Salt Oil Mushroom, portabello, raw Onions, sweet, raw

Calculated Nutrition uses the nutritional values for this entire recipe in any prep or menu recipe that includes 'PREP-Grilled Portabella Mushroom' as an ingredient.

# **Configuring Calculated Nutrition**

This section details the configuration requirements within NCR Voyix Back Office Manager for Calculated Nutrition. If you are an experienced user, refer to Procedures at a Glance for abbreviated steps. If you prefer more detail, continue reading this document.

Calcu	lated Nutrition Procedures at a Glance:
lf you regar	are viewing this document using Adobe Acrobat Reader, click each link for detailed information ding the task.
1.	Expand <b>Global</b> > <b>Configuration Settings</b> > <b>All Stores</b> , right-click Items and select <b>Nutritional</b> <b>Components</b> from the menu that appears to identify the nutritional components your company will track and report. <u>See page 6</u> .
2.	Expand Global > Configuration Settings > All Stores, right-click Items and select Category Maintenance from the menu that appears to select a food or beverage category for which to enable Calculated Nutrition. <u>See page 9</u> .
3.	Expand Global > Configuration Settings > All Stores, right-click Items and select Item Maintenance from the menu that appears to assign nutritional values to raw items. <u>See page 11</u> .
4.	If applicable, expand <b>Global</b> > <b>Configuration Settings</b> > <b>All Stores</b> , right-click Items and select <b>Item Maintenance</b> . Select an item from the list to look up and click <b>Recipes</b> on the Item Look up screen to assign nutritional values to items in recipes using the USDA list accessible from the <b>Modify</b> <b>Recipes</b> screen. <u>See page 15</u> .



# Identifying nutritional components for tracking

Before using Calculated Nutrition, you must determine which nutritional components your company will require you to identify when entering a raw item. This includes reviewing the FDA Nutrition Facts, see <u>page 23</u>, to ensure you meet the minimum reporting standards.

The <u>USDA National Nutrient Database for Standard Reference</u> lists the following commonly reported nutritional components, and more; you can select these and other components as required by your company:

- Calories
- Total Fat
- Trans Fat
- Sodium
- Total Fiber
- Protein
- Vitamin C
- Iron

- Calories from Fat
- Saturated Fat
- Cholesterol
- Carbohydrates
- Total Sugar
- Vitamin A
- Calcium

#### R Note

The FDA recommends nutritional components for the Nutrition Facts report that uses the label format shown on page 23. You can access this report from Back Office Switchboard.

To define nutritional components in Back Office Manager:

- 1. Expand Global > Configuration Settings > All Stores.
- 2. Right-click **Items** and select **Nutritional Component Maintenance** from the menu that appears.

utritic	onal Component	S			C Show Ex	cluded	 
Searc <u>h</u> Co	omponent Nam v for	Q)					
	Component Name	Sequence	Nutrient ID	Required	Inherited From	^	
Calories		1	208	M	All Stores	-	
Calories f	rom Fat	2			All Stores		
Monounsa	iturated Fat	8	645		All Stores		
Polyunsat	urated Fat	9	646		All Stores	-	USD Food II
Total Fat		11	204		All Stores		10001
Saturated	Fat	12	606		All Stores		
Trans Fat		13	605		All Stores		0
Cholester	ol	14	601		All Stores	-	× 10
Sodium		15	307		All Stores		
Carbohyd	rates	16	205		All Stores		
Total Fibe	r	17	291		All Stores	_	
Total Suga	ar	18	269		All Stores		
Protein		19	203		All Stores	-	
Potassium	1	20	306		All Stores	_	
Pantothen	tic Acid	21	410		All Stores		
Choline		22	421		All Stores		
Magnesiu	m	23	304		All Stores		
Vitamin E		24	323		All Stores		
Folic Acid	(Folate)	25	431		All Stores		
Vitamin K		26	430		All Stores		
Calories f	rom SatFat	27			All Stores		
Sucrose		28	210		All Stores		
Chloride		29	302		All Stores		
Chromium	1	30	310		All Stores		
Vitamin A	(IU)	31	318		All Stores		
Vitamin C		32	401		All Stores		
Calcium		33	301		All Stores		
					10.0	-	E)

Figure 1 Nutritional Components Screen

#### B Note

The sequence number of the component in Back Office Manager determines the order in which it appears on a Nutrition Facts label. As long as the numbers are in numerical order, they need not be consecutive. This allows you to track more components than the FDA requires, according to your company guidelines.



 Select a component and click Lookup. The Nutritional Component screen for that component appears. All options are read-only except for 'Sequence,' 'Display Indented,' 'Component Required,' and 'Back Office Switchboard.'

aturated Fat		Nutrient ID	606				
12			1000				
Component Details —	(2) _						
Display Indented							
Component Requi	ired						
bbreviation: SF	FAT						
nit of Measure: gr	rams						
OM Abbreviation: g							
ounding Rule: Fa	at Rule						
efault Daily Value: 20	D					H	Sav
Display Options						_	
Back Office Switch	board						
🗖 Aloha POS							
	mponent Details – Display Indented Component Requireviation: Stof Measure: anding Rule: play Options Back Office Switch Aloha POS	Display Indented Component Required reviation: SFAT tof Measure: grams M Abbreviation: g mining Rule: Fat Rule aut Daity Value: 20 stack Office Switchboard Alcha POS	Display Indented Display Indented Component Required tof Measure: grams M Abbreviation: g Inding Rule: Fat Rule aut Daity Value: [20 Inding Rule: Switchboard Alcha POS	Display indented Component Required reviation: SFAT tof Measure: grams M Abbreviation: g inding Rule: Fat Rule ault Daily Value: [20 tiplay Options Back Office Switchboard Aloha POS	Inspan Index	Display indented Component Required reviation: SFAT tof Measure: grams M Abbreviation: [a] inding Rule: Fat Rule aut Daily Value: [20 isplay Options - Back Office Switchboard Aloha POS	Display Indented Component Required reviation: SFAT tof Measure: grams M Abbreviation: [a] inding Rule: Fat Rule aut Daily Value: [20] Iplay Options Back Office Switchboard Aloha POS

Figure 2 Nutritional Component - Detail Screen

4. Type or change the **sequence number** to control the order in which the component appears on the label.

Figure 3 Nutrition Facts Sequence Number Sections

#### 🖪 Note

The sequence number of each nutritional component controls the position in which these components appear on the Nutrition Facts label. Sequence numbers 1 and 2 appear under 'Amount per Serving' in section 1 of the label. Sequence numbers 11-19 appear under '% Daily Value\*' in the second section of the label. Sequence numbers 31-34 appear in the third section of the label.



5. Select **Display Indented** to indent the component on the Nutrition Facts label. For example, the value for Total Fat appears in bold type and left-aligned, and you can list each type of defined fat in regular type and indented.

Nutritio Serving Size 2/3 cup Servings Per Contain	(55g) er About 8
Amount Per Serving	
Calories 230	Calories from Fat 72
	% Daily Value*
Total Fat 8g	12%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholosterol Omg	0%
Sodium 160mg	7%
Total Carbohydra	te 37g 12%
Dietary Fiber 4g	16%
Sugars 1g	$\sim$

Figure 4 Nutrition Facts Report - Indented Style

- 6. Select **Component Required** to require you to type a value for that component before you can click Save, when adding a new raw item to your items database in Back Office Manager, or when editing an existing raw item in Back Office Switchboard.
- 7. Select **Back Office Switchboard** in the 'Display Options' group box to allow employees to view all nutritional components for a menu item, instead of only the items marked as 'required.'
- 8. Click Save.
- 9. Click Exit to Previous.

# Enabling Calculated Nutrition by category

Enabling Calculated Nutrition at the category level, allows you configure NBO to work with items in only those specific food or beverage item categories. Only the food items in your items database need assigned nutritional values.

## **B** Note

The default for this option is cleared. You must specifically enable Calculated Nutrition for a category before you can use it.

#### To enable Calculated Nutrition for an item category:

- 1. Expand Global > Configuration Settings > All Stores.
- 2. Right-click Items and select Category Maintenance from the menu that appears.



3. Select a **food or beverage category** for which to enable Calculated Nutrition, such as 'FOOD COST-GROCERIES,' or 'BAR-LIQUOR' and click **Lookup**. The Category Lookup screen for that category appears with the Main tab active.

Category		
Main Tax Alloca	ion Category Items Security	
Category ID	60110040	
GL Account	6011.0040 GROCERIES	
Parent Category		
Sequence	10,002	
Allowed'     Allowed'     Frable     Prep Item     POS Coc     Use fr     Fixed	Category Variance % Catculated Nutrition Category categor	Sav
L Modifier I	em Category	

Figure 5 Category Lookup Screen

- 4. Select '**Enable Calculated Nutrition**' under 'Raw Item Category' in the 'Category Types' group box.
- 5. Click **Save**.
- 6. Click Exit To Previous.



## Assigning nutritional values to raw items

For the total values of a menu/prep item to calculate based on the ingredients, you must assign nutritional values to raw items in Item Maintenance. For example, you assign nutritional values to the raw item, TOMATO, BULK FRESH. The prep recipe, 'P-Tomatoes, Sliced,' uses the raw item as its ingredient, so the nutritional value remains the same for both items.

To support Calculated Nutrition, you must enable industry units on the General 2 tab in Configuration Settings and you must define at least one weight class for each raw item assigned to a category for which you enabled Calculated Nutrition. For uniformity and ease of use, Back Office uses the value per 100 grams of total weight. Calculated Nutrition automatically converts standard units of measure to grams and then accounts for that conversion when doing calculations. For example, you define TOMATO, BULK FRESH to have a defined 'Standard Unit=LB.' Calculated Nutrition does the math to determine how many grams are in a pound, and from there, how many calories are in 100 grams of tomatoes.

#### To assign nutritional values to a raw item:

- 1. Expand Global > Configuration Settings > All Stores.
- 2. Right-click Items and select Item Maintenance from the menu that appears.

		@ Raw	C Modifier				New
	Item Name	Category Name	Raw	POSNumber	Item ID	^	Q Lookuj
-	TOMATO PUBEE CANNED	FOOD COST-GROCERIES			101047		Standard Uni
	TOMATO RED PEAR FRSH	FOOD COST-PRODUCE			214968		
	TOMATO SAUCE CANNED	FOOD COST-GROCERIES			101311		Mass Inactiv
	TOMATO SAUCE NSA CANNED	FOOD COST-GROCERIES			119141		and Exclud
	TOMATO STEWED CANNED	FOOD COST-GROCERIES			101044		Masalan
	TOMATO SUN DRIED	FOOD COST-PRODUCE			101174		Assignmen
	TOMATO WHOLE PEELED CANNED	FOOD COST-GROCERIES			101052		
	TOMATO YELLOW PEAR FRSH	FOOD COST-PRODUCE	<b>V</b>		214964		
•	TOMATO, BULK FRESH	FOOD COST-PRODUCE			828084		
	TOMATOES VINE RIPE 2 LAYER	FOOD COST-PRODUCE			219254	i l	Manage
	TORTILLA TOMATO BASIL WRAP 12"	FOOD COST-BAKED GOOD	7		100426	1	Defaults
	ZZ - VEND CAMPBELL TOMATO SOUP A	FOOD COST-GROCERIES	<b>V</b>		216498	E	Substitute
	ZZ - VEND CAMPBELLS TOMATO SOUP	FOOD COST-GROCERIES	<b>V</b>		217062		Substitute
	ZZ - VEND CLASSICO TOMATO SAUCE	FOOD COST-GROCERIES	<b>V</b>		217029		
	ZZ EIN TOMATO RND RED 5x6 XLG	FOOD COST-PRODUCE			223317	Mu B B B C C	Сору
	ZZ SAN Tomato Sauce	FOOD COST-GROCERIES			224678		

Figure 6 Item Maintenance Screen

3. Select Raw at the top of the screen to show only raw items in the list.



4. Search for and select **an existing raw item** and click **Lookup**, or click **New** to create a new item. The **Item Lookup** screen appears with the General tab active.

brown and								
Name: Inomate	BULKERESE			em ID: 1828084				
General Orderin	ng/Inventory Vendor Items Attributes	Specification Picture	e Nutrition				100	
- Item Type	Category		clude				Â	
Raw	FOOD COST-PRODUCE	<ul> <li>In:</li> </ul>	active As Of	[	*			
C Bran		C Uni	ts of Measure					
I Flep		Star	ndard Unit:	LB		-	1	
I Menu						- Leo		
Modifier			nit to LB					
			Class	Unit Name		Unit to Standard	Stanc	VAT
		•	Weight	LB	=	1	LB	_
- POS Options -			Volume		=		LB	Recipe
			Count		=		LB	
			Weight	OZ	=	.063	LB	Sa Sa
Aloha Quick Cou	Int ID:		Weight	CS=25 LB CS=16 LB	=	16	LB	
Options		Def	ault Recine L	nit I.B				
Waste Item	Normalize		unintecipe e					
Purchasabl	e 🗌 Taxable	Кер	orting Unit:	Use Standard	Unit			
Transferabl	e							
Bar Code:		C The	oretical Calc	ulation				
		- Me	thod -					
			and the second second					
		(	Recipes					

Figure 7 Item Lookup Screen, General Tab

5. Configure at least one weight class in the 'Units of Measure' group box, and click Save.



6. Select the **Nutrition** tab.

	A DAME	Item ID: 10	1179			
and Ordering to a	the Manda Barra Abili das Casa Barbar Pickur	Nutrition				
eneral <u>O</u> rdering/inve	ntory Vendor Items Attrigutes Specification Picture	NUMBON				
Nutritional Reporti	no Name Tomato					
- Total Weight -	i i i i i i i i i i i i i i i i i i i					
	0					
e: TOMATO, BULK RAW Item ID: 101179 eral OrdeningInventory Vegdor items Attributes Specification Picture Nutrition Nutritional Reporting Name Tomato Total Weight Total Weight Search Nutritional Comp of for Original Component Value Unit of Measure Attributes 18,0000 kcal  Value 1 Calories 10,0000 kcal  Value 1						
<u> </u>						
Search Nutritiona		<b>a</b> )		play only Page	uirod	
Search Nutritiona	I Comp 🗸 for 🧕 🔍		🗆 Dis	splay only Req	uired	
Search Nutritiona	I Comp 🖂 for Q	Value	Unit of Measure	play only Required	uired	VAT
Search Nutritiona	I Comp v for Q	Value 18.0000	Unit of Measure	Required	uired	¥AT
Search Nutritiona	I Comp V for Q ( Nutritional Component Calories Calories from Fat	Value 18.0000 1.8000	Unit of Measure kcal kcal	Required	uired	<u>V</u> AT
Search Nutritiona	I Comp v for Q	Value 18.0000 1.8000	Unit of Measure kcal kcal grams	Required	uired	VAT <u>R</u> ecipe
Search Nutritiona	I Comp v for Q ( Nutritional Component Calories Calories from Fat Monounsaturated Fat Polyunsaturated Fat	Value 18.0000 1.8000 0.0830	Unit of Measure kcal grams grams	Required	uired	VAT Recipe
Search Nutritiona	I Comp v for Q ( Nutritional Component Calories Calories from Fat Monounsaturated Fat Polyunsaturated Fat Total Fat	Value	Unit of Measure kcal grams grams grams	Required	uired	VAT Recipt
Search Nutritiona	I Comp v for Q	Value 18.0000 1.8000 0.080 0.080 0.0200 0.0220	Unit of Measure kcal grams grams grams grams	Required	uired	
Search Nutritiona	I Comp v for Q ( Nutritional Component Calories from Fat Monounsaturated Fat Polyunsaturated Fat Total Fat Saturated Fat Trins Fat	Value 18.0000 18.0000 0.0830 0.0830 0.0200 0.0280 0.0280 0.0000	Unit of Measure kcal grams grams grams grams grams	Required Required Required Required R R R R R R R R R R R R R R R R R R R		
Search Nutritiona  Sequence	I Comp v for Outritional Component Nutritional Component Calories from Fat Monounsaturated Fat Polyunsaturated Fat Total Fat Saturated Fat Trans Fat Cholesterol	Value 18.000 18.000 0.0830 0.0830 0.0280 0.0280 0.0000 0.0000	☐ Dis Unit of Measure kcal grams grams grams grams grams grams grams milligrams	Required Required Required Required R R R R R R R R R R R R R R R R R R R		VAT Recipe
Search Nutritiona  Sequence	I Comp v for Outritional Component Nutritional Component Calories Calories Calories Calories Calories Calories Calories Calories Tom Fat Cholesterol Cholesterol Sodum	Vatue 18.0000 18.0000 0.0830 0.0830 0.0280 0.0280 0.0280 0.0000 0.0000 5.0000	☐ Dis Unit of Measure kcal drams grams grams grams grams grams milligrams milligrams	Required Required P P P P P P P P P P P P P		VAT Recipe
Search Nutritiona Sequence	il Comp v for Q ( Nutritional Component Calories Calories from Fat Monounsaturated Fat Polyunsaturated Fat Total Fat Total Fat Total Fat Cholesterol Sodium Carbolydrates	Value 18.000 1.8000 0.0830 0.0280 0.0280 0.0000 0.0000 0.0000 0.0000 3.8900	Unit of Measure Unit of Measure kcal kcal grams grams grams grams milligrams milligrams grams grams	Required Required V V V V V V V V V V V V V		
Search Nutritiona Sequence	il Comp v for Oalories Nutritional Component Calories from Fat Monounsaturated Fat Polyunsaturated Fat Total Fat Saturated Fat Cahotesterol Sodium Carbotydrates Total Fiber	Value 18.0000 18.0000 1.8000 0.0830 0.0280 0.0280 0.0280 0.0280 0.0000 0.0000 0.0000 0.0000 0.0000 0.0000 0.0000 1.2000	Unit of Measure kcal kcal grams grams grams grams milligrams milligrams grams grams	Required Required V V V V V V V V V V V V V		VAT Recipe

Figure 8 Item Lookup Screen, Nutrition Tab

7. Type the **Nutritional Reporting Name** to appear on reports, to provide customer-friendly names for common items when viewing the Nutrition Facts report. For example, type 'Tomato,' instead of 'TOMATO, BULK FRESH.'

#### B Note

The Ingredients list on the 'Nutrition Facts Sheet' report and the 'Recipe Ingredient List Report' use the nutritional reporting name.

8. Type **100.000** and select **Gram** from the drop-down list in the 'Total Weight' group box. Calculated Nutrition uses this value in conjunction with the value you typed in 'Recipe Makes' on the Modify Recipe screen to determine the actual values per serving that appear on the nutrition reports.

# Note

NBO uses 100 grams as a default value. This number can be different, based upon the source of the nutritional information used.

9. Type a **value** for one or more nutritional components. You must type a value for any component marked as required.



- 10. Click Save.
- 11. Click Exit To Previous.

# Utilizing the USDA nutrient database

If your company chose to use the <u>USDA National Nutrient Database for Standard Reference</u> nutritional component values, your NCR Voyix representative set up this database in your system when enabling the Calculated Nutrition function. Using this item database provides an additional level of nutrition recipe accuracy based on cooking and preparations.

#### B Note

Your NCR Voyix representative must set up the USDA database at the time your company enables Calculated Nutrition. Once configured, you access USDA food items list from the Nutritional Components screen in Back Office Manager. If you did not choose to configure Calculated Nutrition to use this database, the list appears empty.

This *view-only* list allows you to look up a specific food item by USDA Item Name and/or USDA Item ID. The release number of the database and the date imported into your system appear in the top right corner of the listing. This list includes all items evaluated and assigned by the USDA as of the release number showing, and all of these values are available for your information in NCR Voyix Back Office.

	Release: S Import Date: &/	17828 118/2017	
USDA Hern Name	USDA Item ID		
Abiyuch, raw	09427		
Acerola juice, raw	09002		
Acerola, (west indian cherry), raw	09001		
Acorn stew (Apache)	35182		
Agave, cooked (Southwest)	35193		
Agave, dried (Southwest)	35194		
Agave, raw (Southwest)	35192	¥	Loc
Agutuk, fish with shortening (Alaskan ice cream) (Alaska Native)	35225		
Agutuk, fish/berry with seal oil (Alaskan ice cream) (Alaska Native)	35001		
Agutuk, meat-caribou (Alaskan ice cream) (Alaska Native)	35003		
Alcoholic beverage, beer, light	14006		
Alcoholic beverage, beer, light, BUD LIGHT	14007		
Alcoholic beverage, beer, light, BUDWEISER SELECT	14005		
Alcoholic beverage, beer, light, low carb	14013		
Alcoholic beverage, beer, regular, all	14003		
Alcoholic beverage, beer, regular, BUD/WEISER	14004		
Alcoholic beverage, creme de menthe, 72 proof	14034		
Alcoholic beverage, daiquiri, canned	14009		
Alcoholic beverage, daiquiri, prepared-from-recipe	14010		
Alcoholic beverage, distilled, all (gin, rum, vodka, whiskey) 100 proof	14533		
Alcoholic beverage, distilled, all (gin, rum, vodka, whiskey) 80 proof	14037		
Alcoholic beverage, distilled, all (gin, rum, vodka, whiskey) 86 proof	14550		
Alcoholic beverage, distilled, all (gin, rum, vodka, whiskey) 90 proof	14551		
Alcoholic beverage, distilled, all (gin, rum, vodka, whiskey) 94 proof	14532		
Alcoholic beverage, distilled, gin, 90 proof	14049		
	14050		

Figure 9 USDA Food Items screen



## Note

If the USDA updates the list and a new version becomes available, contact your NCR Voyix representative to update your system, if desired.

#### Applying USDA nutrient values to prep items using the modify recipe screen

You typically assign nutritional component values to the raw items in your item database. When you create or edit a recipe, you can assign a USDA item to the ingredients in a prep recipe. The Modify Recipe screen offers you the ability to select from the USDA Food Item list, to use USDA established nutritional values that may already take into account the nutritional loss from cooking and preparation methods. Then, when you assign that prep recipe as an ingredient for a menu item recipe, calculated nutrition takes the information for that prep recipe and uses it for each appropriate menu item. Using the example from Scenario 1 on page 3, you select the USDA item from the Find USDA Item list to assign it to the ingredient in a prep recipe:

• An employee enters the nutritional values for 'Mushroom, portabella, raw' to the raw item.

Calculated Nutrition uses this value for recipes that include raw portabella mushrooms.

• An employee selects the 'Mushroom Portabella grilled' from the USDA Item Name search list.

Calculated Nutrition uses the USDA item nutritional values for all recipes that include grilled portabella mushrooms.

#### To assign USDA nutrient values to a recipe ingredient using the Modify Recipe function:

- 1. Expand Global > Configuration Settings > All Stores.
- 2. Right-click Items and select Item Maintenance from the menu that appears.

#### Note

Because you typically include prep items as ingredients in menu item recipes, best practice is to build prep recipes first. Refer to the NCR Voyix Back Office Manager User Guide for procedures to build a recipe.

3. Click **Prep** at the top of the screen, to show only prep items in the list.



4. Search for and select an existing prep item. The Modify Recipe screen appears.

	vtib	Recipe			Ite	m Name: PRE	P Mushrooms	& Onions, Roa	sted		
	, any	Recipe					POS	Item Price:	\$0.00		
	Start Date	e: 10/3/2017	~	End Date	9:	$\sim$	C	Cost Goal %			
Rei	cipe Name	PREP Grilled Port	abello Mushroom	IS	Recipe ID:	828097		Goal Price:			
Red	cipe Make	s: 4.500 LB	~					Recipe Cost:	\$16.898		
P	ortion Size	4.000 07	~	1			Rei	cine Cost %	0.000%		
ecla	ared Recip	e		Re	cipe Weight		Rei	price based on	site:		
	Weigh	t 4.0000 02	~		Variance:	2,636%		All Stores	~		
Inor	ediante	Desire Alkibutes Des	and the One	a a a a da	O el evilete d bli	tail an					
ingi	Carerna	Recipe Autoutes Fic	cedures comp	onents	Calculated No	uldon				(2)	
Se	quence	Item Nar	ne	USDAI	tem Name	Amount	Units	Cost	Nutritional Loss %	Net Weight	
	1	MUSHROOM PORTABI	ELLO FRSH	Mushroo	ms, portab	5.000	LB	\$13.910		80.0000	Recalcula
	2	DIL OLIVE PURE 3/1 G	AL	<select< td=""><td></td><td>3.000</td><td>FLOZ</td><td>\$0.529</td><td></td><td>2.8754</td><td></td></select<>		3.000	FLOZ	\$0.529		2.8754	
-	3	SALT IODIZED		<select< td=""><td></td><td>4.000</td><td>TBSP</td><td>\$0.059</td><td></td><td>2.5728</td><td>Copy Reci</td></select<>		4.000	TBSP	\$0.059		2.5728	Copy Reci
	4	ONION VIDALIA FRSH		<select></select>		1.500	LB	\$2.400		24.0000	
2	4									0.0000	C
2	5							1/2 · · · · ·	10 IV	-	Componer
•0	5			-		A					
•0	5			Fir	id USDA ltem						
•0	5			Fir	id USDA ltem						
•0	5			Fir	id USDA Item	USDA Iter	n Name		USDA Item II	2	Sav
•0	5			Fir	d USDA item	USDA Iter a, MEAD JOHNS	n Name ION, PORTAGEN	, with iron, 03	USDA Item II		Sav
•0	5			Fir	d USDA item Child formul Child formul	USDA Iter a, MEAD JOHNS a, MEAD JOHNS	n Name KON, PORTAGEN KON, PORTAGEN	, with iron, 03	USDA Item II 819 820		Sav
•0	5			Fir	Child formul Child formul Mushrooms	USDA Iter a, MEAD JOHNS a, MEAD JOHNS portabella, grille	n Name SON, PORTAGEN SON, PORTAGEN	, with iron, 03	USDA Item II 1819 1820 243		Sav
•0	5			Fir	Child formul Child formul Child formul Mushrooms, Mushrooms,	USDA Iter a, MEAD JOHNS a, MEAD JOHNS portabella, grille portabella, raw portabella, exor	n Name ION, PORTAGEN ION, PORTAGEN Id sed to ultraviolet	, with iron, 03 , with iron, 03 11 11 11 11 11	USDA Item II 1819 1820 243 265 939		Sav
70	5	æ		Fir	Child formul Child formul Child formul Mushrooms, Mushrooms, Mushrooms,	USDA Iter a, MEAD JOHNS a, MEAD JOHNS portabella, grille portabella, raw portabella, expo portabella, expo	n Name ION, PORTAGEN ION, PORTAGEN Id sed to ultraviolet sed to ultraviolet	. with iron, 03 . with iron, 03 11 11 11 11 11 11 11 11 11 11 11 11 11	USDA Item II 1819 1820 243 265 939 938	2	Sav

Figure 10 Modify Recipe Screen with USDA List.

- 5. Click **Select** in USDA Item Name to open the Find USDA Item list box and start typing a **keyword for an ingredient**, or type the **USDA Item ID** and items appear in the list filtered by your typed entry.
- 6. Select the **appropriate ingredient** from the items in the list.
- 7. Click the **X** in the top right corner of the list box to close the Find USDA Item list.



8. Continue adding ingredients, or click Save.

# P Note

The Calculated Nutrition function incorporates the nutritional values for each item in your recipe. Clicking **Recalculate** or **Save** automatically updates those nutritional values in any menu or prep item that uses the selected prep recipe as one of its ingredients.

Start Date	1/5/2017			Ite	m Name: PRE	P Panini, Chick	ken, Roasted M	lushrooms			
Start Date Recipe Name	e: 1/5/2017	A			(mark)	POS	8 Item Price:	\$0.00			
Recipe Name		~	End Date:	-	~	C	Cost Goal %				
	en, Roasted Mu	ushroom & Parmesa	n Pesto Recipe ID:	: 8	17188		Goal Price:				
Recipe Makes	s: 1.000	SANDWICH 🗸	]			1	Recipe Cost:	\$2.194			
Portion Size	ə:	~				Rec	cipe Cost %	0.000%			
eclared Recipi	e 12.0200	07	Recipe Weight	τг	0.96	Rep	price based on	site:			
Weight	112.0300	02	Vanance:	1	0.10		All Stores	~			
Sequence	Item i	Name	U SDA Item Name		Panoant	222	0.000	LUSS 70	weight	Pecalo	ula
Seguence	Item	Namo				Unita	COSt	0000			
Sequence	Item I	Name 1/2"	<select></select>	1	2.000	SLC	\$0.640	LUSS 70	4.1395	Recalc	ula
Sequence 1 E	Item I BREAD SLI PANINI REP Chicken Brea	Name 1/2" 1/2 Rndm, Roasted	< <u>Select&gt;</u> < <u>Select&gt;</u>	1	2.000 2.500	SLC OZ	\$0.640 \$0.505	LUSS 70	4.1395 2.5000	Recalc	ula
Sequence 1 E 2 F	Item   BREAD SLI PANINI PREP Chicken Brea PREP Mushrooms 8	Name 1/2" ast, Rndm, Roasted & Onions, Roasted	< <u>Select&gt;</u> < <u>Select&gt;</u> < <u>Select&gt;</u> < <u>Select&gt;</u>	1	2.000 2.500 1.500	SLC OZ OZ	\$0.640 \$0.505 \$0.352	LUSS 70	4.1395 2.5000 1.5000	<u>R</u> ecalc	ula eci
Sequence 1 E 2 F 3 F 4 F	Item   BREAD SLI PANINI PREP Chicken Brea PREP Mushrooms & PREP Spinach Baby	Name 1/2" ast, Rndm, Roasted & Onions, Roasted y	< <u>Select&gt;</u>	1	2.000 2.500 1.500 0.750	SLC OZ OZ OZ	\$0.640 \$0.505 \$0.352 \$0.155	L055 70	4.1395 2.5000 1.5000 0.7500	Recalc Copy R	eci
Sequence	Item   3READ SLI PANINI PREP Chicken Brea PREP Mushrooms 8 PREP Spinach Baby PREP Tomato Plum	Name 1/2" ast. Rndm, Roasted & Onions, Roasted y I, Sandwich Slice 1/	< <u>Select&gt;</u> <u><select></select></u> <u>Select&gt;</u> <u>Selec</u>	!	2.000 2.500 1.500 0.750 2.250	SLC OZ OZ OZ OZ	\$0.640 \$0.505 \$0.352 \$0.155 \$0.325		Weight           4.1395           2.5000           1.5000           0.7500           2.2500	<u>Recalc</u> Copy R	eci
Sequence 1 E 2 F 3 F 4 F 5 F 6 F	Item   BREAD SLI PANINI PREP Chicken Brea PREP Mushrooms 8 PREP Spinach Baby PREP Tomato Plum PREP Mayonnaise,	Name 1/2" ast_Rndm, Roasted & Onions, Roasted y h, Sandwich Slice 1/ Parmesan Pesto,	<select> <select> <select> <select> <select> <select> <select> <select></select></select></select></select></select></select></select></select>	1	2.000 2.500 1.500 0.750 2.250 2.000	SLC OZ OZ OZ OZ TBSP	\$0.640 \$0.505 \$0.352 \$0.155 \$0.325 \$0.217		4.1395           2.5000           1.5000           0.7500           2.2500           0.8959	<u>R</u> ecalc <u>C</u> opy R <u>Cop</u> Compo	eci oy

Figure 11 Modify Recipe Screen, Nested Prep Recipe

9. Click Exit To Previous.



# **Reporting Calculated Nutrition**

NCR Voyix Back Office Switchboard provides two reports you can use to view nutrition information, and one report where you can list the ingredients of a selected item.

#### B Note

It is recommended you run these reports only for one site and for the current business date.

## Item attributes and nutritional components report

The 'Item Attributes and Nutritional Components' report breaks down the information by raw, menu, or prep items, and supports blank or zero values. This report supports the drill-down function allowing you to analyze at a more detailed level. You can sort by any column in this report.

#### To run the Item Attributes and Nutritional Components report:

- 1. Expand Inventory > Reports.
- 2. Select Title in the search list box, and type nutrition as the search criteria.
- 3. Click (Q) to search for the available nutrition reports.

eports			
Searc <u>h</u> Title	for nutrition	Q 🗐	-
Report Number	Title	Description	
28	Item Attributes and Nutritional Components	This report provides Item Attribute and Nutritional Component information by Raw, Menu or Prep item	
3	Nutrition Facts Sheet - US	This report provides the consumer with detailed nutritional data.	
			p

Figure 12 Back Office Switchboard, Reports Screen



4. Select the **Item Attributes and Nutritional Components** report and click **Preview**. The Report Parameter Selection screen appears with the Time Frame tab active.

Time Frame	Sites	Items	Attributes	Components	6			
- Time Fram	e —							
@ Day				Di	ate: 11/	15/2017	$\overline{\mathbf{v}}$	
C Date Ra	nge							
L								

Figure 13 Report Parameter Selection Screen, Time Frame Tab

- 5. Accept the current **day** on the Time Frame tab.
- 6. Select the **Sites** tab and choose a **site**.
- 7. Select the **Items** tab and select **one or more items**. We recommend you limit the number of items to print.

Tim	e Frame	Sites	Items	Attributes	Com	onents			
		ltem		1	D	Item Type	Category	Include in Report	^
	Cheeseb	urger 4	4 oz, Baci	82211	7	Menu	SANDWICH -		
	Cheeseb	urger 4	4 oz, Letti	81401	9	Menu	SANDWICH -		1
	Cheeseb	urger 4	4 oz, Pick	82214	3	Menu	SANDWICH -		1
	Cheeseb	urger 4	4 oz, Pick	82211	3	Menu	SANDWICH -		
10	Cheeseb	urger,	1/4 lb	80236	3	Menu	SANDWICH -		
-	Cheeseb	urger,	Bacon, S	e 82020	7	Menu	SANDWICH -		1
	Cheeseb	urger,	Fresh, 1/2	2 80233	3	Menu	SANDWICH -		
	Cheeseb	urger,	Fresh, Ba	80234	0	Menu	SANDWICH -		•

Figure 14 Report Parameter Selection Screen, Items Tab



8. Select the Attributes tab and select Display Blank to include attributes with no defined value.

	Options		Components		
✓ All Attri	butes				
Ite	em Attribute De	efinition	ID	Attribute Category	Include In Report
>10			3003	NUMBER OF INGR	
>10	ngredient Prep		3006	NUMBER OF INGR	
1 to 5			3001	NUMBER OF INGR	
1 to 5	Ingredients Pr	ep	3004	NUMBER OF INGR	
6 to 1	0		3002	NUMBER OF INGR	
0.1	or		0005	NUMBER OF BOD	-

Figure 15 Report Parameter Selection Screen, Attributes Tab

- 9. Select one or more attributes or select All Attributes.
- 10. Select the **Components** tab and select **Display Blank** to include components with no defined value.
- 11. Select **Display Zero** to include components with a defined value of zero (0.000).
- 12. Select one or more components or select All Components.
- 13. Click **OK** to open the report on screen. View on screen or print, as desired.

Store1	Item Attributes and Nutritional Components					
Item Name	Item Type 🛆	Category A	Name 🛆	Туре 🛆	Value 🛆	
Cheeseburger, 1/4 lb	Menu	Component	Calories	kcal	180.53	
Cheeseburger, 1/4 lb	Menu	Component	Calories from Fat	kcal	135.04	
Cheeseburger, 1/4 lb	Menu	Component	Calories from SatFat	kcal	59.43	
Cheeseburger, 1/4 lb	Menu	Component	Polyunsaturated Fat	grams	0.65	
Cheeseburger, 1/4 lb	Menu	Component	Trans Fat	grams	0.64	
Cheeseburger, 1/4 lb	Menu	Component	Total Fat	grams	15.00	
Cheeseburger, 1/4 lb	Mena	Component	Saturated Fat	grams	6.60	
Cheeseburger, 1/4 lb	Menu	Component	Cholesterol	milligrams	45.25	
Cheeseburger, 1/4 lb	Menu	Component	Sodium	milligrams	\$1.07	
Cheeseburger, 1/4 lb	Menu	Component	Carbohydrates	grams	0.38	
Cheeseburger, 1/4 lb	Menu	Component	Total Fiber	grams	0.0	
Cheeseburger, 1/4 lb	Menu	Component	Protein	grams	10.4	
Cheeseburger, 1/4 lb	Merai	Component	Total Sugar	grams	0.1	
Cheeseburger, 1/4 lb	Menu	Component	Sucrose	grams	0.0	
Cheeseburger, 1/4 lb	Merai	Component	Potassium	milligrams	142.5	
Cheeseburger, 1/4 lb	Merai	Component	Pantothentic Acid	milligrams	0.2	
Cheeseburger, 1/4 lb	Merai	Component	Choline	milligrams	28.5	
Cheeseburger, 1/4 lb	Merna	Component	Magnesium	milligrams	10.96	
Cheeseburger, 1/4 lb	Merai	Component	Vitamin K	micrograms	1.1	
Cheeseburger, 1/4 lb	Merna	Component	Vitamin A (IU)	International Units	25.7	
Cheeseburger, 1/4 lb	Merna	Component	Vitamin C	milligrams	0.0	
Cheeseburger, 1/4 lb	Menu	Component	Calcium	milligrams	64.9	
Cheeseburger, 1/4 lb	Menu	Component	Iron	milligrams	1.03	
Cheeseburger, 1/4 lb	Menu	Component	Manganese	milligrams	0.03	

Figure 16 Item Attributes and Nutritional Components Report Example



- 14. Click **Close** on the menu at the top of the screen to close the report.
- 15. Click Exit To Previous or Exit To Main, when finished.

## Recipe ingredient list report

The **Recipe Ingredient List Report** lists the reporting name you configured for the selected recipe, any ingredients in the ingredients list, and all ingredients for the recipe, including the ingredients in any nested prep recipes. Additionally, the report lists any allergens identified in the attributes for the ingredients, and any custom text that you specify in the text box on the **Custom Message** tab on the **Report Maintenance** screen in Back Office Manager.

PREP Mushroom	PREP Mushroom
Portobello, Grilled,	Portobello, Grilled,
INGREDIENTS: MUSHROOM PORTOBELLO FRS+;	INGREDIENTS: MUSHROOM PORTOBELLO FRSH;
OIL OLIVE PURE 3/1 GAL; VINEGAR BALSAMIC	OIL OLIVE PURE 3/1 GAL; VINEGAR BALSAMIC
BULK6JTR; SALT KOSHER; PREP Garlic, Fresh,	BULK 5 LTR: SALT KOSHER: PREP Garlic, Fresh,
Peeled, Minced (GARLIC CLOVE WHL PLD FRS+);	Peeled, Minced (GARLIC CLOVE WHL PLD FRSH);
SPICE PPR BLACK TABLE GRND	SPICE PPR BLACK TABLE GRND
Contains: No allergens	Contains: No allergens
Type the custom text to appear at the bottom of this	Type the custom text to appear at the bottom of this
report, on Custom Message tab for the selected report in	report, on Custom Message tab for the selected report in
Report Maintenance in Back Office Manager.	Report Maintenance in Back Office Manager.
Portobello, Grilled,         INGREDIENTS: MUSHROOM PORTOBELLO FRSH;         OL OLIVE PURE 3/1 GAL; VINEGAR BALSAMIC         BULK5 LTR; SALT KOSHER; PREP Garlic, Fresh,         Peeled, Minced (GARLIC CLOVE WHL PLD FRSH);         SPICE PPR BLACK TABLE GRND         Contains: No allergens         Type the custom text to appear at the bottom of this         report, on Custom Message tab for the selected report in         Report Maintenance in Back Office Manager.	Portobello, Grilled,         INGREDIENTS: MUSHROOM PORTOBELLO FRSH,       OIL OLIVE PURE 3/1 GAL; VINEGAR BALSAMIC         BULKSLTR; SALT KOSHER; PREP Garlic, Fresh,       Peeled, Minced (GARLIC COVE WHL PLD FRSH);         SPICE PPR BLACK TABLE GRND       STORT MANAGE         Type the custom text to appear at the bottom of this       report, on Custom Message tab for the selected report in         Report Maintenance in Back Office Manager.       Stort Maintenance in Back Office Manager.
INGREDIENTS: MUSHROOM PORTOBELLO FRSH;	INGREDIENTS: MUSHROOM PORTOBELLO FRSH;
OIL OLIVE PURE 3/1 GAL; VINEGAR BALSAMIC	OLI OLIVE PURE 3/1 GAL; VINEGAR BALSAMIC
BULK5 LTR; SALT KOSHER; PREP Garlic, Fresh,	BULK 5 LTR; SALT KOSHER; PREP Garlic, Fresh,
Peeled, Minced (GARLIC CLOVE WHL PLD FRSH);	Peeled, Minced (GARLIC CLOVE WHL PLD FRSH);
SPICE PPR BLACK TABLE GRND	SPICE PPR BLACK TABLE GRND
Contains: No allergens	Contains: No allergens
Type the custom text to appear at the bottom of this	Type the custom text to appear at the bottom of this
report, on Custom Message tab for the selected report in	report, on Custom Message tab for the selected report in
Report Maintenance in Back Office Manager.	Report Maintenance in Back Office Manager.
Contains: No allergens	Contains: No allergens
Type the custom text to appear at the bottom of this	Type the custom text to appear at the bottom of this
report, on Custom Message tab for the selected report in	report, on Custom Message tab for the selected report in
Report Maintenance in Back Office Manager.	Report Maintenance in Back Office Manager.
Type the custom text to appear at the bottom of this report, on Custom Message tab for the selected report in Report Maintenance in Back Office Manager.	Type the custom text to appear at the bottom of this report, on Custom Message tab for the selected report in Report Maintenance in Back Office Manager.

Figure 17 Recipe Ingredient List Report

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## B Note

The 'custom text' below the allergens on these reports applies only to the applicable reports, and not to individual recipes. Calculated Nutrition includes the nutrition breakdown for nested prep ingredients. This means it reports the nutritional information for any prep recipe listed as an ingredient in another prep recipe or a menu item recipe, in addition to the rest of the ingredients in the item.

#### To run the Recipe Ingredient List Report:

- 1. In Back Office Switchboard, select Inventory > Reports.
- 2. Select Title in the search list box, and type ingredient as the search criteria.
- 3. Click (2) to filter the report list or scroll down until you find the report.
- 4. Select **Recipe Ingredient List Report** and click **Preview**. The Report Parameter Selection screen appears.
- 5. Select **a site** on the Sites tab.
- 6. Select the current date on the Time Frame tab.
- 7. Select **one or more items** on the Prep and Menu Items tab. We recommend you limit the number of items to print.
- 8. Click **OK** to open the report on screen. View on screen or print, as desired. If you selected more than one recipe, each ingredient list starts at the top of a new page.



## Nutrition facts sheet - US report

The 'Nutrition Facts Sheet - US' provides detailed nutrition data in the FDA-designed Nutrition Facts label format. The order of the ingredients listed follows the sequence you defined for the nutritional Components in Nutritional Component Maintenance in Back Office Manager.

The minimum FDA recommended components appear in this example. The reports you define also include any other nutritional values you populate in your item database. The report lists the reporting name you configured for the selected recipe and any ingredients in the ingredients list, all ingredients for the recipe, including the ingredients in any nested prep recipes, any allergens identified in the attributes for the ingredients, and any custom text that you specify in the text box on the **Custom Message** tab on the **Report Maintenance** screen in Back Office Manager.

E (11 g) Calories From Fat 1 % Daily Value 22 44 15 44 15 44 15 16 16 17 16 17 18	30 e * 33% 4% 5% 5% 6% 5%
Iushroom Past	130 e * 33% 4% 5% 6% 5% 6%
E (11 g) Calories From Fat 1 % Daily Value 23 44 15 4 4 5 4 4 5 4 4 4 5 5 16 16 16 16 16 170115	30 e* 3% 4% 5% 4% 5%
Calories From Fat 1 % Daily Value 23 44 15 15 4 4 5 16 16 Vitamin C 150 Iron 15	30 e * 3% 4% 5% 5% 5% 5%
Calories From Fat 1 % Daily Value 23 44 15 15 16 16 Vitamin C 150 Iron 15	30 e * 3% 4% 5% 5% 5% 5%
% Daily Value 23 44 15 4 4 5 4 4 5 5 7 16 7 16 7 16 7 16 7 16 7 16 7 17 7 16 7 17 7 17 7 18 7 19 7 19 7 19 7 19 7 19	e * 3% 4% 5% 4% 5% 6% 5% 5%
23 44 15 4 4 5 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	3% 4% 5% 4% 5% 6% 5%
44 15 4 5 16 Vitamin C 150 Iron 15	4% 5% 4% 5% 6% 5%
15 4 5 Vitamin C 150 Iron 15 10	5% 4% 5% 6% 5%
15 4 5 Vitamin C 150 Iron 15	5% 4% 5% 5% 5% 5%
4 5 Vitamin C 150 Iron 15	<b>4%</b> 5% 5% 5% 5%
16 Vitamin C 150 Iron 15	5% 5% 5%
16 Vitamin C 150 Iron 15	<b>5%</b> 5%
16 Vitamin C 150 Iron 15	<b>6%</b> 1% 5%
16 Vitamin C 150 Iron 15	6% 1% 5%
Vitamin C 150 Iron 15	<u>5%</u>
Iron 15	5%
	_
secon a 2,000 calorie diet Your daily wer depending on your calorie needs. KD TORTELLINI CHS; HALF & BELL RED FRSH; ZUCCHINI ISHER; SPICE PEPPERCORN SWT DRIED; MUSHROOM OIL OLIVE PURE 3/1 GAL	
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Figure 18 Nutrition Facts Sheet - US Report

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#### To run the nutrition facts sheet - US report:

- 1. In Back Office Switchboard, select Inventory > Reports.
- 2. Select Title in the search list box, and type nutrition as the search criteria.
- 3. Click (2) to search for the available nutrition reports
- 4. Select the Nutrition Facts Sheet US report and click Preview. The Report Parameter Selection screen appears.
- 5. Select a site on the Sites tab.
- 6. Select the current date on the Time Frame tab.
- 7. Select **one or more items** on the **Prep and Menu Items** tab. We recommend you limit the number of items to print.
- 8. Click **OK** to open the report on screen. View on screen or print, as desired.

#### Rote

You can also print the Nutrition Facts Sheet - US report for a recipe directly from the Calculated Nutrition tab on the Modify Recipes screen in Back Office Manager.



Calculated Nutrition, Feature Focus Guide

NCR Voyix welcomes your feedback on this document. Your comments can be of great value in helping us improve our information products. Please contact us using the following email address: Documentation.HSR@NCRVoyix.com

