

## Quick Count Product Projections Report

Touch Product Projections Report to display the Product Projections report, The report displays tracking items with historical sales information by product that you can use to decide how many items to prepare.

	Sun	Mon	Tue	Wed	Thu	Fri	Sat
<b>Product Projections</b>							Thu 2/8 4:40p
Items	4:00p	5:00p	6:00p	7:00p	8:00p	Totals	
Roast Beef (LB)	.81	/	/	/	/	.81	
Bread (LOAF)	11.51	/	/	/	/	11.51	
Ham (LB)	.71	/	/	/	/	.71	
Bologna (LB)	.71	/	/	/	/	.71	
Salami (LB)	.31	/	/	/	/	.31	
Pepperoni (LB)	.31	/	/	/	/	.31	
Bacon (STRIP)	331	/	/	/	/	331	

Show Dates
Show Ingredients
Save
Select Dates
◀
▶

Print
50min
Hide Dates
Hide Ingredients
Done
ADJUST REPORT

The items that appear are configured in Maintenance > Quick Count > Projection Items. Items that are ingredients may appear in two different locations on the report. Global Ingredients display the amount used restaurant wide for the time intervals shown. Local Ingredients display the amount used when preparing a specific menu item for the time intervals shown. Touch Done to exit the report.

Select items for the Product Projections report from the tracking items and composite tracking items. Based on these items, a time interval, and the number of weeks, you create a projections database. The FOH then uses this database to produce the Product Projections report. Once you create the report, you can change the dates used in the report calculation. For example, if the report displays an uncharacteristically high number of items sold of a particular product because it included sales made on a holiday, you can exclude the date for the holiday and recalculate the report to reflect a more realistic projection.

The system also takes items that differ from other items, such as chicken, into account. Typically, restaurants that sell chicken cut the whole chicken into a certain number of pieces. Most chicken restaurants cook only whole 'heads' (chicken) at a time. Although they may sell only three pieces during a certain time period, a whole chicken is prepared according to the desired type (crispy, spicy, etc.). Every time you sell a piece of chicken, the system converts how much of the head was sold. The report reflects how many 'heads' were actually prepared, therefore, creating a more realistic view

The Product Projections report displays both the menu items and tracking items previously selected on the Projection Items screen. Touching a menu item from the list enables the ingredients, as well as the sales history, to be shown or hidden by touching the respective buttons located at the bottom of the screen.