

## Working Recipes Screen

The working Recipe permits “Basic” users to access recipes, nominate yield quantities or batch weights, and print baking reports. From the Main Menu hit **Alt-D, W**.

The screenshot shows the dRecipe 1.3.1 interface. On the left is a list of recipe titles, with 'Cornflake Cookies Mix' selected. On the right is a table of ingredients for the selected recipe. Below the table, there are instructions for mixing groups.

Grp	Ingredients (Requested Grouped Order)	Flour	%	Parts	Kg. Actual
0	Colour (102)	<input type="checkbox"/>	0.01	0.0002	0.002
1	Sugar	<input type="checkbox"/>	7.90	0.1503	1.503
1	Cake Margarine	<input type="checkbox"/>	9.00	0.1712	1.712
1	Lemon Essence	<input type="checkbox"/>	0.01	0.0002	0.002
2	Egg, Whole, Raw, Frozen	<input type="checkbox"/>	4.25	0.0808	0.808
3	Strong Flour	<input checked="" type="checkbox"/>	22.00	0.4185	4.185
3	Baking Powder	<input type="checkbox"/>	0.40	0.0076	0.076
4	Currants	<input type="checkbox"/>	3.00	0.0571	0.571
5	Cereals Rte, Kellogg, Kellogg's Corn Flakes	<input type="checkbox"/>	6.00	0.1141	1.141

Instructions below the table:

- Cream group 1 until light.
- Add Group 2 slowly over 2 minutes.
- Add group 3 and mix for 15 minutes top speed.
- Add group 4.

At the bottom left, there are input fields for 'Required Yield' (100) and 'Total Batch Weight' (10.00Kg), and a button labeled 'List Ingredients in Original Entry Order'.

This screen is simplicity to use. Just “point and shoot”. Select the required recipe, and the ingredient list immediately appears. Change the yield or the total batch weight requirement, hit **Enter**, and the ingredient list re-calculates for the required yield or batch weight.

Click on “List Ingredients in Original Entry Order” to toggle between original order and grouped order.

Once the correct recipe and quantity is set, type **Alt-P** to print the baking report.

A sample report is reproduced below.

Sample Working Recipe Report



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**WeatherSoft**

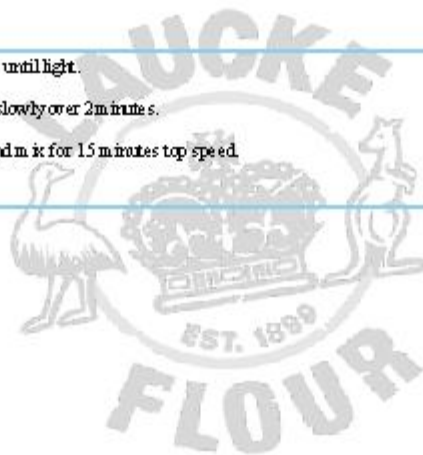
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*Mixing formula for (100 units) Cornflake Cookies Mix*

Ingredients	Weight (Kg)	% of Flour	Parts	Group
Colour (102)	002	01	0002	0
Sugar	1.503	7.90	1.503	1
Cake Margarine	1.712	9.00	1.712	1
Lemon Essence	002	01	0002	1
Egg, Whole, Raw, Frozen	808	4.25	0808	2
Strong Flour	4.185	22.00	4.185	3
Baking Powder	076	.40	0076	3
Currants	571	3.00	0571	4
Cereals Rta, Kellogg, Kellogg's Corn Flakes	1.141	6.00	1.141	5
<b>Recipe Totals:</b>	<b>10.000Kg</b>	<b>100</b>	<b>1.0000</b>	<b>5</b>

**Method:**

Cream group 1 until light.  
 Add Group 2 slowly over 2 minutes.  
 Add group 3 and mix for 15 minutes top speed.  
 Add group 4.



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