



# 9.11 Release Notes



## Table of Contents

Back Office.....	2
Insights (Module).....	2

**Insights (Module)**

- **Insights (KPIs)**

- **Food Waste**

For clarity on the calculations, the waste KPI card has been updated to include which percentage a particular metric is calculating against. Previously, all percentages were being calculated against the planned amounts but have been changed to use planned amounts for some metrics and produced for others. With this, a new row has been added to show all Returned to Stock portions and the percentage of produced portions that were Returned to Stock.

*Insights > Workspace Insights > Insights*

- **Menu Analysis**

- **School Filter Enhancements**

Menu Analysis now supports multi-site selection and calculations of menu item scores and metrics based on those selections

*Insights > Workspace Insights > Menu Analysis*

- **Site Performance Enhancements**

Site Performance page has been enhanced to allow for users to column sort. This will allow for ascending and descending order sorting. A new “produced” column has now been added along with two new percentage metrics of Planned Accuracy and Produced Accuracy to allow for users to see the accuracy of their operation. All percentage calculations now include a tool tip slide out that will not only provide the formula but also allow for selectable rows to see the calculations happening per school.

*Insights > Workspace Insights > Menu Analysis > School Performance*

- **Food Waste % Calculation Revision**

Food Waste (Insights KPI) percentage calculations have been revised. Previously, the formula was  $\text{Total Waste} / (\text{Total Served} + \text{Waste}) * 100$  and now has been changed to  $\text{Total Waste} / (\text{Carryover to next meal service} + \text{Return to Stock} + \text{Waste} + \text{Served}) * 100$ . All relevant areas that show this information now include a tooltip that provides the formula.

*Insights > Workspace Insights > Menu Analysis > School Performance*

- **Menu Analysis “Reach Factor” Scoring**

In addition to the overall scoring metric, a “reach factor” has been introduced to ensure that the score is considering of how often and to how many schools/locations, menu items are being served. This takes into consideration the time frame that is being selected and adjusting accordingly. For example, if the time period selected is “last month”, the system will look for all serving days and see how many times each menu item was served in that allocated time frame and provide a ratio. The system will then do the same thing for the number of schools selected vs the number of schools served a particular menu item and provide a ratio. Currently, the weights of those factors are provided below.

- Weight for schools factor = 0.6 - 60% of weight given for schools in calculating the combined factor
- Weight for days factor = 0.4 - 40% of weight given for days factor.
- Reach factor = (Weight for schools \* schools factor ratio) + (Weight for days factor \* Days factor ratio)

*Insights > Workspace Insights > Menu Analysis > Menu Item Performance*

- **Filters for Days Served & Schools Served**

Due to the changes in the scoring and understanding that there are plenty of menu items that may not need to be included in the list based on their lack of serving frequency both by days and schools, filters have been introduced to allow users to select the minimum amount of served days/schools. This will filter any menu items that do not meet the range that the user has filtered by and show the menu items relevant to the user selections.

*Insights > Workspace Insights > Menu Analysis Dashboard and Menu Item Performance*

- **Cost Per Serving**

On the Menu item Performance list page, a new column has been added to display the average cost per serving. This will allow users to quickly see which items are costing them the most as well as correlate that to their high/low wasted portions.

*Insights > Workspace Insights > Menu Analysis > Menu Item Performance*