

BULK SHEET SETUP

The Bulk Sheet allows you to portion down a bulk item into its different portion sizes as well as create other bulk items. An example of this would be hake. The bulk item hake which you purchase in kilograms can be portioned down into its different fillet sizes (PREP ITEMS), hake 200gr, however if you keep the offcuts to make fish stock, you can link the bulk hake item to another bulk item called hake off-cuts.

With bulk items, there are no other ingredients involved. If there are two or more ingredients involved, then it becomes a production item and should be setup within Production Manager which will cater for the stock movement and costs of all ingredients. A production item once produced can become a bulk item which can be portioned down via the Bulk Sheet.

The bulk item as well as portions made from it need to be created in the Master File prior to setting it up in the Bulk Sheet.

From Pilot Admin select Files and click on Bulk Sheet.



This will take you into the Bulk Sheet Setup window.

BULK SHEET SETUP

Find Exit

BULK SHEET ITEMS

-	NAME	PRNT
▶	* chicken fillet bulk	Y
	* duck leg quarters	Y
	* fillet bulk	Y
	* lamb shank bulk	Y
	* rump bulk	Y
	* sirloin bulk	Y
	* pork ribs brm bulk	Y
	* prawns - argentinian 10/20	Y
	* chicken livers bulk	Y
	* ox tail bulk	Y
	* pork belly smoked bulk	Y
	* salmon norwegian whole	Y
	* linefish fresh bulk	Y
	* snoek smoked	Y
	* prawns 26/30	Y
	* quail bulk	Y
	* crocodile fillet bulk	Y
	* off cuts - salmon	Y
	* pork belly - off cuts	Y
	* calamari cleaned c5	Y
	* tuna loin	Y
	* beef carpaccio bulk	Y

LINKED PORTION ITEMS

+ Prep
+ Bulk
X Delete

	NAME	SHEET	YIELD
▶	chicken breast porti	PREP	Y
	chicken strips (past	PREP	Y

Understanding the Bulk Sheet Setup Grid

BULK SHEET ITEMS

-	NAME	PRNT
	* chicken fillet bulk	Y
	* duck leg quarters	Y
	* fillet bulk	Y
	* lamb shank bulk	Y
▶	* rump bulk	Y
	* sirloin bulk	Y
	* pork ribs brm bulk	Y

LINKED PORTION ITEMS

+ Prep
+ Bulk
X Delete

	NAME	SHEET	YIELD
▶	rump 250g	PREP	Y
	off cuts beef	BULK	Y
	rump 200g pts	PREP	Y

Items with a **STAR** indicate which items can be hidden.

BULK SHEET ITEMS		
	NAME	PRNT
▶*	chicken fillet bulk	Y
*	duck leg quarters	Y
*	fillet bulk	Y
*	lamb shank bulk	Y
*	rump bulk	Y
*	sirloin bulk	Y

NAME: this is the name of the **Master File** item you sent to the Bulk Sheet

NAME
chicken fillet bulk
duck leg quarters
fillet bulk
lamb shank bulk
rump bulk
sirloin bulk

PRNT
Y
Y
Y
Y
Y
Y

PRNT: PRNT or PRINT allows you to decide which items to print on the **Bulk Portion Sheet**. You may have items linked to the Bulk Sheet that **you don't portion down** but are only used in the manufacturing of other stock items. For these items you would **enter a N** in the **PRNT column**, so they **don't print out** on your portion sheet.

LINKED PORTION ITEMS			
<input type="button" value="+ Prep"/> <input type="button" value="+ Bulk"/> <input type="button" value="X Delete"/>			
	NAME	SHEET	YIELD
▶	rump 250g	PREP	Y
	off cuts beef	BULK	Y
	rump 200g pts	PREP	Y

SHEET: This will show which **daily control sheet** the portioned item is linked to. It will either be **linked** to a Prep Sheet if this is a portion size or the Bulk Sheet if this is another Bulk item.

SHEET
PREP
BULK
PREP

NAME
rump 250g
off cuts beef
rump 200g pts

NAME: This is name of the PREP or BULK item the selected bulk item is linked too.

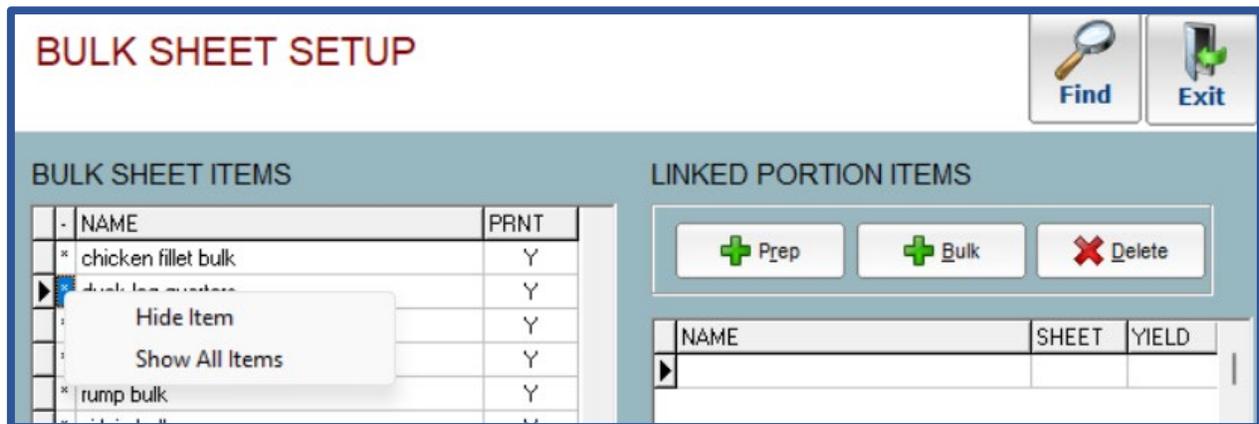
Hiding and Showing Items on the Bulk Sheet Setup

Hiding items in the Bulk Sheet Setup will only hide the item on **the Bulk Sheet**.

This item will still be visible in the **Master File** and you can still create purchase orders for these items and be able to purchase the item in.

Right Click on any item you wish to hide and select **Hide Item**. You can only do this on items that have a **star next to them**. You will also not be able to hide any item that has stock.

To view hidden items, select **Show All Items**. Hidden items will display in **yellow**.



BULK SHEET SETUP

Find Exit

BULK SHEET ITEMS

	NAME	PRNT
*	chicken fillet bulk	Y
*	chuck leg quarters	Y
*	hide item	Y
*	show all items	Y
*	rump bulk	Y

LINKED PORTION ITEMS

+ Prep + Bulk - Delete

NAME	SHEET	YIELD

To unhide an item, after showing all items, find the hidden item you wish to make visible. **Right click and select Show Item**.



BULK SHEET SETUP

Find Exit

BULK SHEET ITEMS

	NAME	PRNT
*	rump bulk	Y
*	show item	Y
*	show active only	Y
*	ox tail bulk	Y

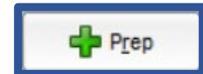
LINKED PORTION ITEMS

+ Prep + Bulk - Delete

NAME	SHEET	YIELD
pork ribs port 500g	PREP	Y

Linking Bulk items to its Portioned Items

To Link a Bulk Item to its portions, first select the Bulk item. By Clicking on the **+Prep button** a list of all Prep Sheet items will appear.



BULK SHEET SETUP Find Exit

BULK SHEET ITEMS		LINKED PORTION ITEMS						
NAME	PRNT							
* rump bulk	Y	<div style="border: 1px solid #ccc; padding: 5px; margin-bottom: 5px;"> + Prep + Bulk X Delete </div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>NAME</th> <th>SHEET</th> <th>YIELD</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	NAME	SHEET	YIELD			
NAME	SHEET		YIELD					
* sirloin bulk	Y							
* pork ribs brm bulk	Y							
* prawns - argentinian 10/20	Y							
* chicken livers bulk	Y							
* ox tail bulk	Y							
* pork belly smoked bulk	Y							

Select a prep sheet item OK Cancel

Show hidden item

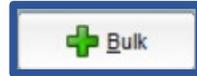
Search: sirlo x

Item	Code
sirloin 150g	18905
sirloin 200g	19502

Search for the Prep Item you wish to link to the selected Bulk Item. Once selected click the **OK** button. Continue to do this till **all portions are linked**. The PREP items will now appear in the **Linked Portion Items** list.

BULK SHEET SETUP Find Exit

BULK SHEET ITEMS		LINKED PORTION ITEMS									
NAME	PRNT										
* rump bulk	Y	<div style="border: 1px solid #ccc; padding: 5px; margin-bottom: 5px;"> + Prep + Bulk X Delete </div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>NAME</th> <th>SHEET</th> <th>YIELD</th> </tr> </thead> <tbody> <tr> <td>sirloin 150g</td> <td>PREP</td> <td>Y</td> </tr> <tr> <td>sirloin 200g</td> <td>PREP</td> <td>Y</td> </tr> </tbody> </table>	NAME	SHEET	YIELD	sirloin 150g	PREP	Y	sirloin 200g	PREP	Y
NAME	SHEET		YIELD								
sirloin 150g	PREP		Y								
sirloin 200g	PREP		Y								
* sirloin bulk	Y										
* pork ribs brm bulk	Y										
* prawns - argentinian 10/20	Y										
* chicken livers bulk	Y										
* ox tail bulk	Y										



Click the **+Bulk button** if you wish to link the selected bulk item to another bulk item. A list of your bulk sheet items will appear.

Select a bulk sheet item

Show hidden item

Search

Item	Code
off cuts - fat	19632
off cuts - linefish	14240
off cuts - salmon	15213
off cuts - tuna	16135
off cuts beef	10289
pork belly - off cuts	19178
venison fillet - off cuts	19177

OK Cancel

Search for the Bulk item you wish to link. Click the **OK** button once selected.

The linked bulk item will also display in the **Linked Portion Items** list.

BULK SHEET SETUP

Find Exit

BULK SHEET ITEMS

	NAME	PRNT
* rump bulk		Y
* sirloin bulk		Y
* pork ribs brm bulk		Y
* prawns - argentinian 10/20		Y
* chicken livers bulk		Y
* ox tail bulk		Y
* pork belly smoked bulk		Y

LINKED PORTION ITEMS

+ Prep + Bulk - Delete

NAME	SHEET	YIELD
sirloin 150g	PREP	Y
sirloin 200g	PREP	Y
off cuts beef	BULK	Y