

The Touch Kitchen Production Sheet

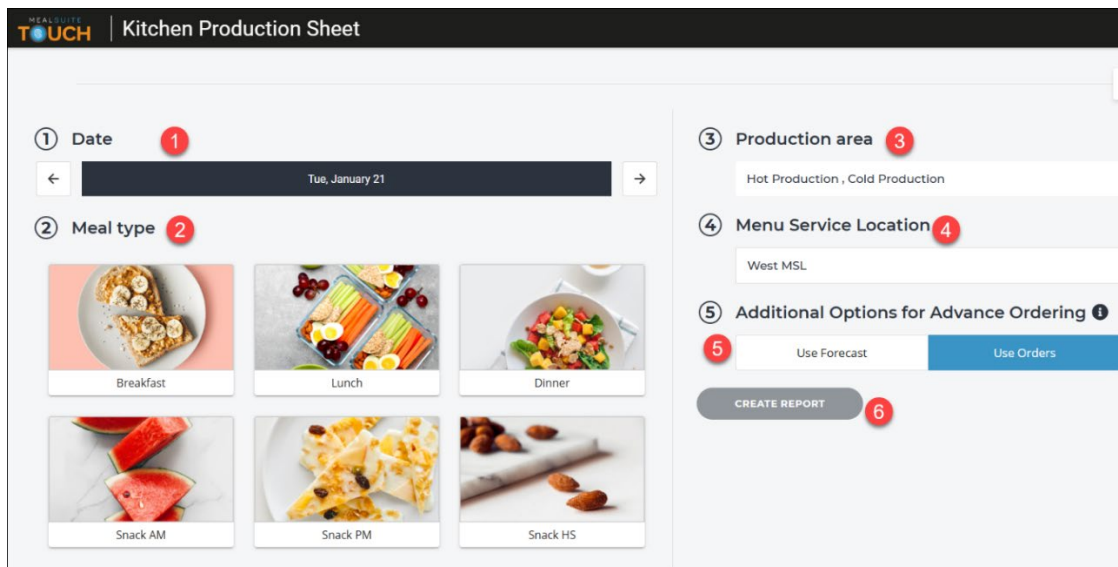
Accessing the Touch Kitchen Production Sheet

Under **Production Reports**, tap **Kitchen Production Sheet**.



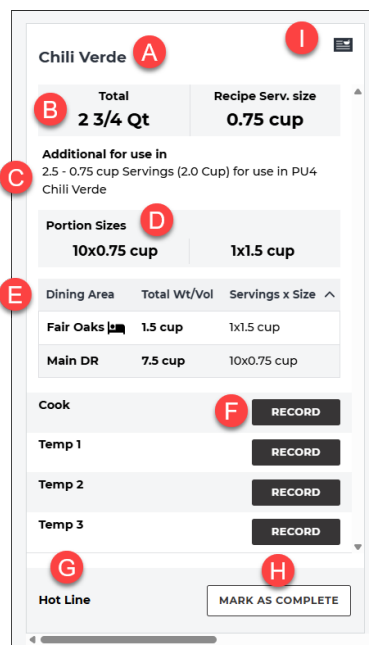
Running the Touch Kitchen Production Sheet

1. Select the date to run the report (the default is today's date).
2. Select the meal period or snack time.
3. Select the production area(s).
4. Select the menu service location(s) to determine the menu and dining areas.
5. If your facility forecasts the advanced ordering (AO) census: **Use Forecast** generate numbers from the AO forecasting calculations. **Use Orders** generates numbers from the AO item-selection logic, including placed orders.
6. Click the **Create Report** button.



Layout

- A. Recipe name.
- B. Total amount required and the recipe serving size.
- C. If a recipe is part of another recipe, that recipe is listed in the **Additional for use in** section.
- D. Total number of servings and the recipe serving size.
- E. Expandable section to view servings per dining area (including residence area with in-room service).
- F. Record temperature.
- G. The production area of the recipe.
- H. Mark item as complete.
- I. View full recipe details.



- J. Search for specific item.
- K. View serving numbers for specific dining area.
- L. View dining area serving allocations.

