

Work breakdown structure diagram

[Nutrition](#), [Food Safety](#)



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my PUSAT PEMBELAJARAN : PAHANG Information System to Track Food at

Stock Level Inventory management has long been considered a critical

component of a well-managed restaurant. Controlling this prime cost has

been the focus of classic inventory management practices. More recently,

food safety and security issues have added a need for traceability or the

ability for restaurants to trace food products back to their source and trace

them forward to the end consumer. Effective food stock inventory begins

before products are purchased. Effective menu planning and recipe

development is the first step in inventory management. Menu planning and

recipe development should utilize a minimum of products while providing

enough variety to maximize customer satisfaction and good nutrition.

Procuring, forecasting, ordering, and receiving ensure that the right foods in

the correct quantities are received just in time for production. Storage

practices keep food secure and minimize waste. Effective and efficient

production and service practices ensure that customers consistently receive

desired foods freshly prepared, served in correct portions, and in a safe

environment. Good food stock inventory management may require new tools

to help one succeed. These tools can be customized to meet the needs of

the restaurand and will give you a quicker path to implementation of

recommended best practices. Report templates, bid language, sample

standard operating procedures, checklists, and resources are included in this

guide. Items used for food preparations in THR are of high quality. Usually the dry items such as spice, sauce, ketchup, sugar, salt and others are bought in packet while the meats, fish and vegetables are bought in weight quantity (kg). The dry items will be stored at rack while the dry items will be kept refrigerated to ensure the freshness of the item.