



4. Warehouse Control (+)

Articles cutting

December 2.019

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Articles cutting.



There has always been a series of frequently consumed products that the product you buy is not the same as a single product because it is CUTTED in a series of them. Obviously this is the case with FISH and MEAT, which are bought from practically the same suppliers throughout the year and which always serve us with similar characteristics

For example if we buy HAKE, this is given out for rations, fish fumet, the rest for soups, etc.
Analyzing this situation, the most suitable formulation would be:

One unit of hake (for example one kilo) is equivalent to:

- 210 grams of hake loin
- 230 grams of fish fumet
- 120 grams of hake ear/tail
- 440 grams of hake tranche

In addition, a corrective percentage for the effect of the overall price on the average price of the cut product should be introduced, so that it is not only the weight that determines the average cost prices, but also the actual weighting by simple rules of three of the post-cutting prices

4. Warehouse Control (+)

Articles cutting.



Menú Principal / Ficheros maestros / Ficha Despiece Artículos Usuario: admin

Añadir despiece de artículo

Código Artículo: 1110001 Nombre: MERLUZA COCINA

Depto.: 20 RESTAURANTE OASIS/COCINA

Código	Descripción	% Peso	Factor precio
00583-1	TRANCHA DE MERLUZA	0.440	1.350
00584-1	LOMO DE MERLUZA	0.210	1.325
00585-1	OREJAS/COLA DE MERLUZA	0.120	0.326
00623-1	PESCADO PARA FUME	0.230	0.000
Total:			

Artículo: % Peso: Factor precio:

In addition, a corrective percentage for the effect of the overall price on the average price of the cut product should be introduced so that it is not only the weight that determines the average cost prices, but also the actual weighting by simple rules of three of the post-cutting prices

We see that in the card we visualize two TOTALS: 1,000 and ,917. They correspond to the following data:

$1,000 = 0.230 + 0.120 + 0.210 + 0.440$ that is to say, WEIGHT NEVER GREATER THAN 1

$0.917 = (0.230*0.000) + (0.120*1.350) + (0.440*1.350)$ i.e. weighting of the component unit price on the GLOBAL for the purpose of PCM calculations, CANNOT BE MORE THAN THE TOTAL SUM OF 1 (ONE)

4. Warehouse Control (+)

3.1. Load Articles with Cut.



Provider: 40090091 **EL CORTE INGLES S.A.** Total: 295.12 Total Ref.: 0.00
Date: 15/01/2020 Dept.: 00 **ALMACEN GENERAL** % Discount: 0.00 Invoice: 9092617191



Article	Description	Units	Pr./Un. Original	Discount	Pr./Un.	Amount	Dept.	Name Dept.	Sale price
1110001	MERLUZA COCINA	17.36	17.00	0.00	17.00	295.12	20	RESTAURANTE OASIS/COCINA	

Entry of goods with a cutting articles.

The following steps are carried out at goods receipt:

- ✓ It gives the entry of the product as it was done until now.
- ✓ Give the components as input by applying the formula on the cutting board
- ✓ Discharges the original product as consumed

i: insert / m: Edit / d, supr: delete / Space bar: pvp

Order unit: 1 KILO Avg. purch. pr.: 17.00 Stock: 0.00 Total Stock: 12.00



4. Warehouse Control (+)

3.6. Outputs Articles with Cut.



Menü Principal / Control Almacén/Economato / Diario de Salidas Usuario: admin

Fecha	Familia	Artículo	Descripción	Tipo	Depto.	Nombre Depto.	Unids.	Pr./Un.	Total
Departamento 20 - RESTAURANTE OASIS/COCINA									
24/05/2016	002	1110001	MERLUZA COCINA	C	20	RESTAURANTE OASIS/COCINA	-17,36	6,64	-115,27
Total RESTAURANTE OASIS/COCINA							-17,36		-115,27
Departamento 30 - SUPERMERCADO									
23/05/2016	001	1100008	CALLOS COCINA	C	30	SUPERMERCADO	1,35	2,56	3,46
23/05/2016	002	1110001	MERLUZA COCINA	C	30	SUPERMERCADO	3,05	6,64	20,25
23/05/2016	002	1110024	MEJILLONES	P	30	SUPERMERCADO	0,25	4,76	1,19
Total SUPERMERCADO							4,65		24,90
Total Listado							-12,71		-90,37

Menü Principal / Control Almacén/Economato [+] / Extracto histórico por Artículo Usuario: admin

Tipo	Fecha	Depto.	Descripción	Prov./Destino	Referencia	Unids.	Total Importe	Uds. Acum.	Imp. Acum.
Compras	24/05/2016	20	RESTAURANTE OASIS/COCINA	40090713	4091273658	17,36	115,27	68,81	457,08
Consumos	24/05/2016	20	RESTAURANTE OASIS/COCINA			17,36	115,27	86,17	572,35
Total Listado								86,17	572,35

Discharges the original product as consumed

Artículo 1110001
MERLUZA COCINA

Fecha Desde 24/05/2016
Fecha Hasta 31/05/2016
Depto.

100

4. Warehouse Control (+)

4.F. Histórico de Despieces.



Menú Principal / Control Almacén/Economato [+]/ Listado histórico de Despiece Usuario: admin

Fecha	Artículo	Descripción	Depto.	Descripción	Unids.	Total
24/05/2016	1110001	MERLUZA COCINA	20	RESTAURANTE OASIS/COCINA	17,36	115,27
	00623-1	PESCADO PARA FUME	20	RESTAURANTE OASIS/COCINA	3,99	0,00
	00585-1	OREJAS/COLA DE MERLUZA	20	RESTAURANTE OASIS/COCINA	2,08	37,58
	00584-1	LOMO DE MERLUZA	20	RESTAURANTE OASIS/COCINA	3,65	152,73
	00583-1	TRANCHA DE MERLUZA	20	RESTAURANTE OASIS/COCINA	7,64	155,62

Fecha: 01/04/2016 - 31/05/2016

Artículo: Desde - Hasta

Desglose del despiece

Ordenado por:

- Fecha
- Artículo

100

< 1 >

Historia de los Despieces habidos