OCloud Bill of Materials Practice Lab (Spirits)

Terms & Definitions

BoM (Bill of Material): A Bill of Material is a complete, formally structured list of the materials/parts or components that make up a product. The list is comprised of the material number (code) of each component, together with the quantity and unit of measure.

BoMs are used as the baseline from which production is planned. A BoM is also known as a recipe.

Task: Review recipes for Mash, Fermented Mash, Distilled, Barrel Aged, Blended, Bottled Proofed & Finished. Learn to add/remove ingredients and adjust quantities.

Mash Recipe (consumes raw materials)

1. Login to your Orchestrated Training Database
2. Open up your Bill of Materials function (Production > Bill of Materials)
3. Find 'Mash – American Whiskey' (search in the Product No. cell for items beginning with 'M')
4. Click <Choose> to populate the BoM
5. Remove 'RY2001 MicroEssentials Complete' (highlight the row > right-click > Delete Row)
6. Add 'RY2003 Novozyme Termamyl SC' (Click in next available No. column cell > Find RY2003 & add it)
7. Enter a Quantity of 25 mL for RY2003
8. Click <Update> on Bill of Materials to save changes
9. Switch to 'Find' mode (Ctrl-F or use the blue binoculars icon in the Toolbar)

Fermented Mash Recipe (consumes Mash)

1. Find the 'Fermented – American Whiskey' BoM (search in the Product No. cell for items beginning with 'F'
2. Click <Choose> to populate the BoM
3. Note that the BoM is built so that 1 Gal of Fermented – American Whiskey (Quantity cell on top) consumes 1
4. Gal of Mash – American Whiskey (Quantity column in table)
5. Fill out the Warehouse code that these items reside in
6. Mash – American Whiskey
7. Fermented – American Whiskey
8. Switch to 'Find' mode

Distilled Recipe (consumes Fermented Mash)

1. Find the 'Distilled – American Whiskey' BoM (search in the Product No. cell for items beginning with 'D')
2. Click <Choose> to populate the BoM
3. Fill out the Quantities listed for this recipe

a.   Fermented – <u>American Whiskey</u>

b.   Distilled – <u>American Whiskey</u>

4. Update the Quantity of Distilled – American Whiskey to 0.3 (indicating that for every 1 Gal of Fermented – American Whiskey, 0.3 Gal of Distillate is made)
5. Click <**Update**> On Bill of Materials to save changes
6. Switch to 'Find' mode

Barrel Aged Recipe (consumes Distillate)

1. Find the 'Barrel Aged – American Whiskey' BoM (search in the <u>Product No.</u> cell for items beginning with 'BA')
2. Click <**Choose**> to populate the BoM
3. Fill out the Warehouse code that these items reside in
   a. Distilled – <u>American Whiskey</u>
   b. Barrel Aged – <u>American Whiskey</u>
4. Switch to 'Find' mode

Blended Recipe (consumes Barrel Aged)

1. Find the 'Blended – American Whiskey' BoM (search in the <u>Product No.</u> cell for items beginning with 'BL')
2. Click <**Choose**> to populate the BoM
3. Fill out the Warehouse code that these items reside in
   a. Barrel Aged – <u>American Whiskey</u>
   b. Blended – <u>American Whiskey</u>
4. Switch to 'Find' mode

Bottle Proof Recipe (consumes Blended + H2O)

1. Find the 'Bottle Proof – American Whiskey' BoM (search in the <u>Product No.</u> cell for items beginning with 'BP')
2. Click <**Choose**> to populate the BoM
3. Adjust the <u>Quantity</u> of Blended – American Whiskey to <u>.409</u>
4. Add 'RX2002 – Purified Water' (Click in the next available No. column cell > Find RX2002 & add it)
5. Enter a Quantity of <u>.591</u> Purified Water used in combination with BL1001 – Blended – American Whiskey to make 1 Gal of Bottle Proof – American Whiskey

6. Click <Update> on Bill of Materials to save changes
7. Fill out the Warehouse code that these items reside in
    a. Blended – <u>American Whiskey</u>
    b. <u>Purified Water</u>
    c. Bottle Proof – <u>American Whiskey</u>
8. Switch to 'Find' mode

Finished Good Recipe (consumes Bottle Proof + packaging supplies)

1. Find the 'American Whiskey – Case 12 x 750ml Bottles' BoM (search in the <u>Product No.</u> cell for items beginning with code '1001')
2. Click **<Choose>** to populate the BoM
3. Add 'PG2006 Misc. Wax Red' (Click in the next available No. column cell > Find item & add it)
4. Enter a Quantity of 12 Ea. for PG2006
5. Click <Update> on Bill of Materials to save changes

You have now reviewed recipes for Mash, Fermented Mash, Distilled, Barrel Aged, Blended, Bottle Proofed & Finished. You've also learned how to edit BoMs!