

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Introduction

BoatProvisionerVBA is another Excel application I have written in Visual Basic for Applications (VBA). Like all of the other applications I have developed with VBA this one grew out of a personal need for a tool to assist in provisioning my Pearson 424 Ketch for extended voyages. I'm not sure how useful this application will be for me as I have not used to plan and execute an actual voyage, but it is based on the processes I usually went through to develop a provision plan for past voyages.

What This Application Does

BoatProvisionerVBA does several things:

Provides a repository of boat recipes

The programs supports the generation of detailed recipes and ingredient list and the storing of them in a series of Excel workbooks.

Defines the time and event parameters for a voyage

Set up the voyage parameters to define the departure and destination and the number of intervening stops. Also specify the number of crew members on each watch and the duration of any layover on the intervening stops. This defines the number of meals that need to be planned for.

Aids in the development of meal plans for an entire voyage

With a cruise schedule the the number of meals and servings defined the program will assist in developing the menus for each meal that is required.

Provides a printout of the voyage meal plans

The meal plan can be printed and posted in the galley.

Provides a printout of the provisions required to support the meal plan

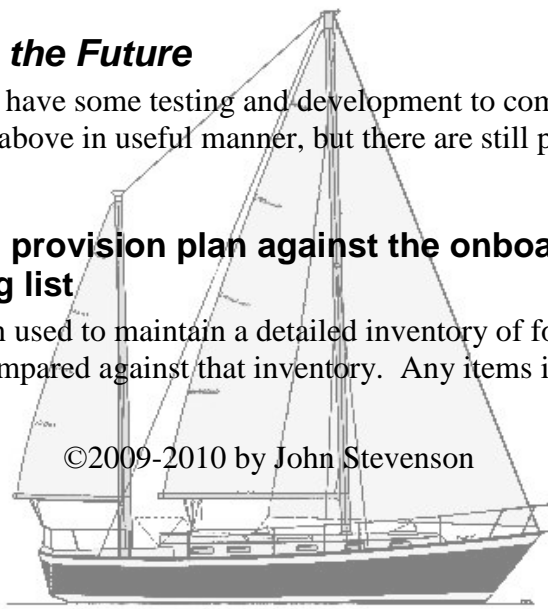
Depending on the level of detail provided in the recipe workbooks a provisioning list can be generated to identify the total amount of provision that will be required by the established meal plan.

What It Will Do in the Future

With version 1.91 I still have some testing and development to complete before the program does all of the above in useful manner, but there are still plans for further development.

Compare a voyage provision plan against the onboard inventory to prepare a shopping list

If BoatRecords has been used to maintain a detailed inventory of food items on board the provision list will be compared against that inventory. Any items in the provision list not



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in the inventory will be included in a shopping list that can be taken to the nearest grocery.

Update the on board inventory based on usage during the voyage

During the voyage the usage of food items based on the meal plan can be recorded and the BoatRecords inventory updated to reflect that usage.

Update the meal plans based on usage during the voyage

Meal preparation on a voyage will never go according to plan. Meals planned at the start of the voyage will be deferred for meals planned later. Spoilage may require the elimination of some dishes in the meal plan or at least a major change in the recipe.

Record feed back on the recipes and meal plans for future reference.

Many recipes that work great on shore can be a disaster on a voyage. Crew members may really like some dishes and really hate others. The program will provide a convenient means to record this feed back for the planning of the next voyage.

How I Plan to Use the Application

My immediate plans for this program are to use it to develop the meal plan and provision list for my next extended cruise. Experience from that usage will inform the future development.

Installation

The first step in the installation of BoatProvisionerVBA is to download the zip file and extract the files onto your system.

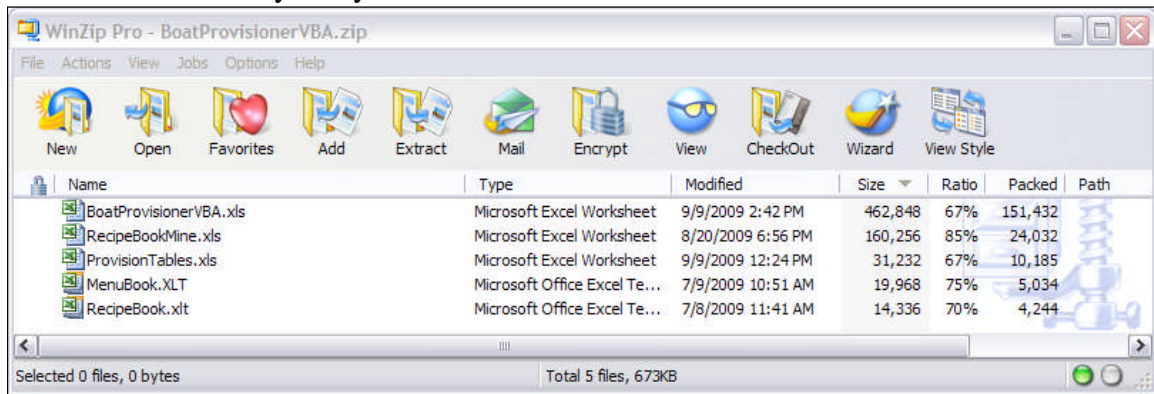


Figure 1, Zip File Contents

There are five compressed files in the BoatProvisionerVBA zip file.

1. BoatProvisionerVBA.xls – This is the application file
2. RecipeBookMine.xls – This my personal recipe file. I don't necessarily recommend it as one to use for meal planning, but I offer it is fairly complete recipe file that can be used to exercise the program before entering your own recipes.

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3. ProvisionTables.xls – This is a work book of the units and ingredients that make up many recipes. The contents of this workbook are dynamic and will change as you develop and enter your own recipes and ingredient lists.
4. MenuBook.xlt – This is a template for creating your own meal planning workbook for a specific voyage.
5. RecipeBook.xlt – This is a template for the recipe workbooks that you may develop for use with this application

The first step is to extract the file to your hard drive. I recommend creating a unique folder under “My Document”, for example a folder named, “Provisioning”. The name or location does not matter, but it does help to keep everything in the same folder.

The basic installation is complete once you have extracted the files to a folder on your hard drive. I normally run the application as an Excel Add-In, but that is not really necessary and not recommended until you have used the program enough to determine if it is a tool you will use for your voyage planning. Installing the application as an Excel Add-In and other options are described in the Advanced Setup section at the end of this document.

When you have extracted the files to your hard drive you are ready to start using the application. If you have not gone ahead and installed the application as an Excel Add-In the first step is to open the application workbook in Excel. This is done in the same manner as for any Excel workbook, as shown in the screen capture below.

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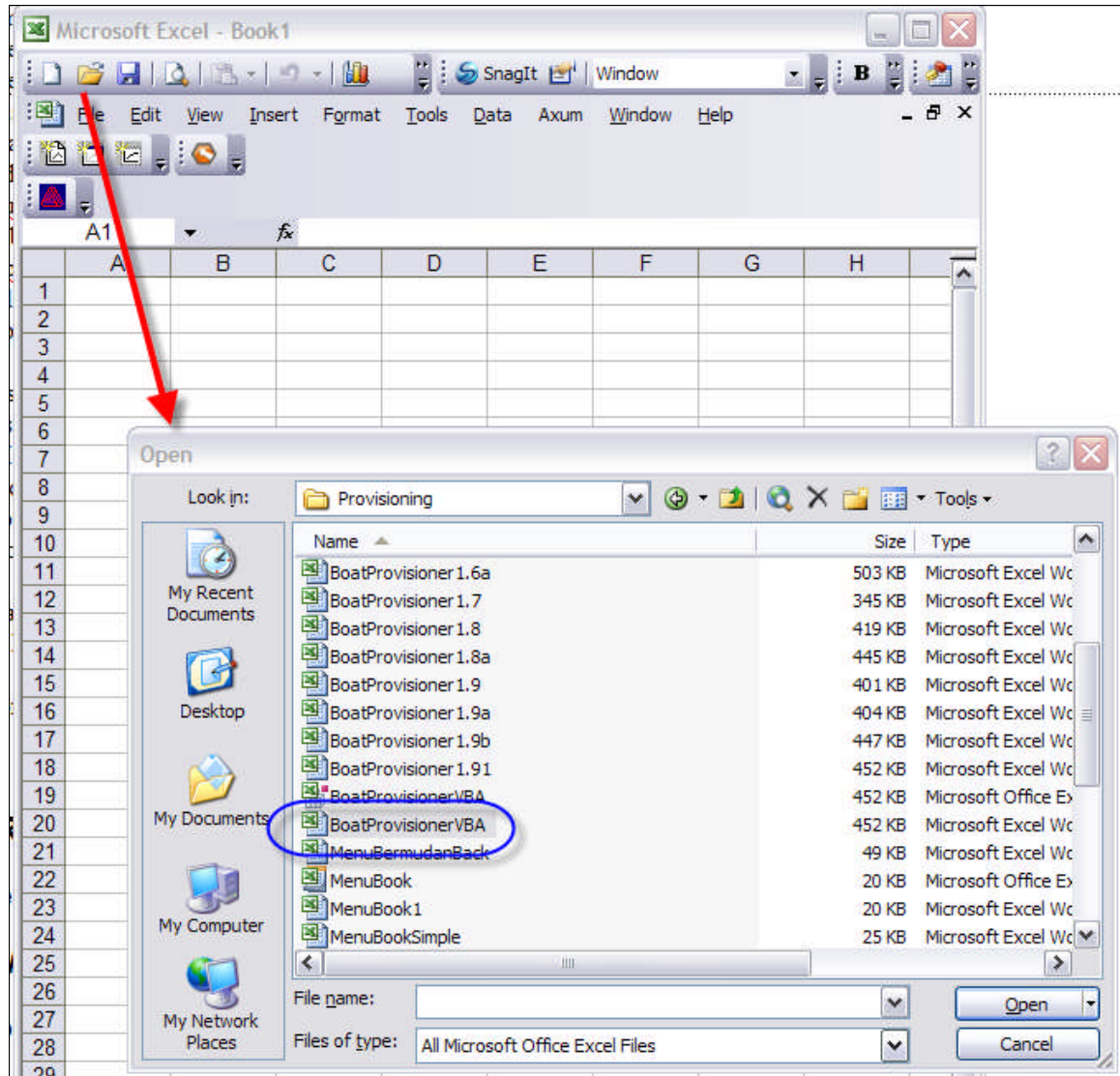


Figure 2, Opening the BoatProvisionerVBA workbook

Once the workbook is opened the “Food” button will appear in the menu bar at the bottom of the Excel window.

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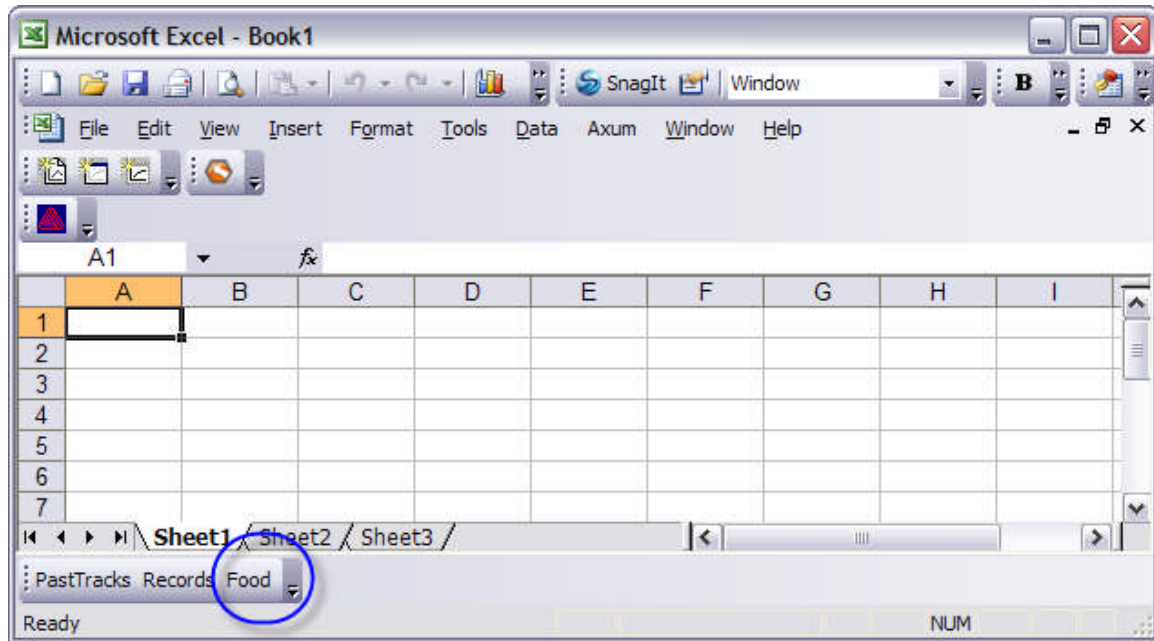


Figure 3, The "Food" menu buttone

As long as the BoatProvisionerVBA workbook is open or it is installed as an Excel Add-In, this button will appear in the Excel window. Clicking the mouse on this button will activate the application.

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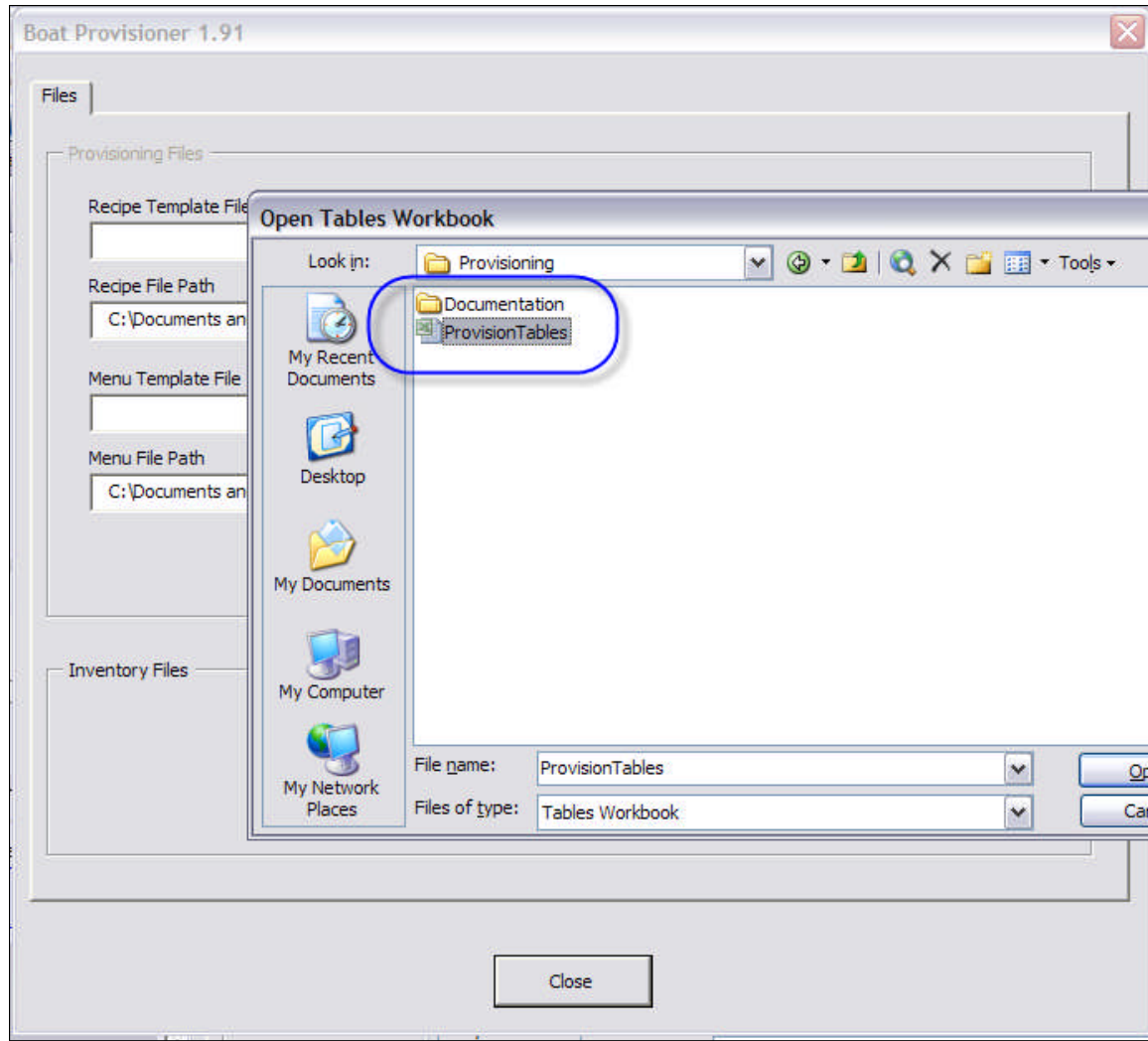


Figure 4, Opening the ProvisionTables workbook

The ProvisionTables workbook is the first file the application looks for and if not found will display a dialog box to open that file as shown above. If you have extracted the ProvisionTables workbook from the zip file to the same folder as the application workbook, this dialogue box should not appear. It is not necessary to place the ProvisionTables workbook in the same folder as the application. Once you have specified the location and the program has opened it, that location will be saved by the program and used the next time the application is started.

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The screenshot shows the 'Boat Provisioner 1.91' application window. It has a menu bar with 'Files' and 'Print'. The main area is divided into two sections: 'Provisioning Files' and 'Inventory Files'. The 'Provisioning Files' section contains four input fields, each with a 'Chg' button: 'Recipe Template File', 'Recipe File Path' (circled in blue), 'Menu Template File', and 'Menu File Path' (circled in blue). The 'Recipe File Path' field contains the text ':\venson\My Documents\Documents\VBAPrograms\Provisioning'. The 'Menu File Path' field contains the text 'C:\Documents and Settings\John Stevenson\My Documents\'. To the right of these fields is a 'Recipe File Collection' dropdown menu with buttons 'Del', 'New', 'Save', 'Open', and 'Close'. The 'Inventory Files' section is currently empty. A 'Close' button is located at the bottom center of the window.

Figure 5, The Files Page

Once the ProvisionTables workbook has been opened the BoatProvisioner form should appear as shown above. This is the Files page of the form, showing the names and paths of the files used to create the voyage meal plan. The file paths for the Recipe files and the Menu files are initially filled in with the path the application workbook. Normally there should be no reason to change these paths.

Now we can begin to generate recipe files.

Create Recipes

I have provided the RecipeMine.xls workbook with a number of my personal recipes in the download zip file. You can use that file to exercise the program and create meal plans, but for the purpose of this documentation we will start with creating a new recipe workbook.

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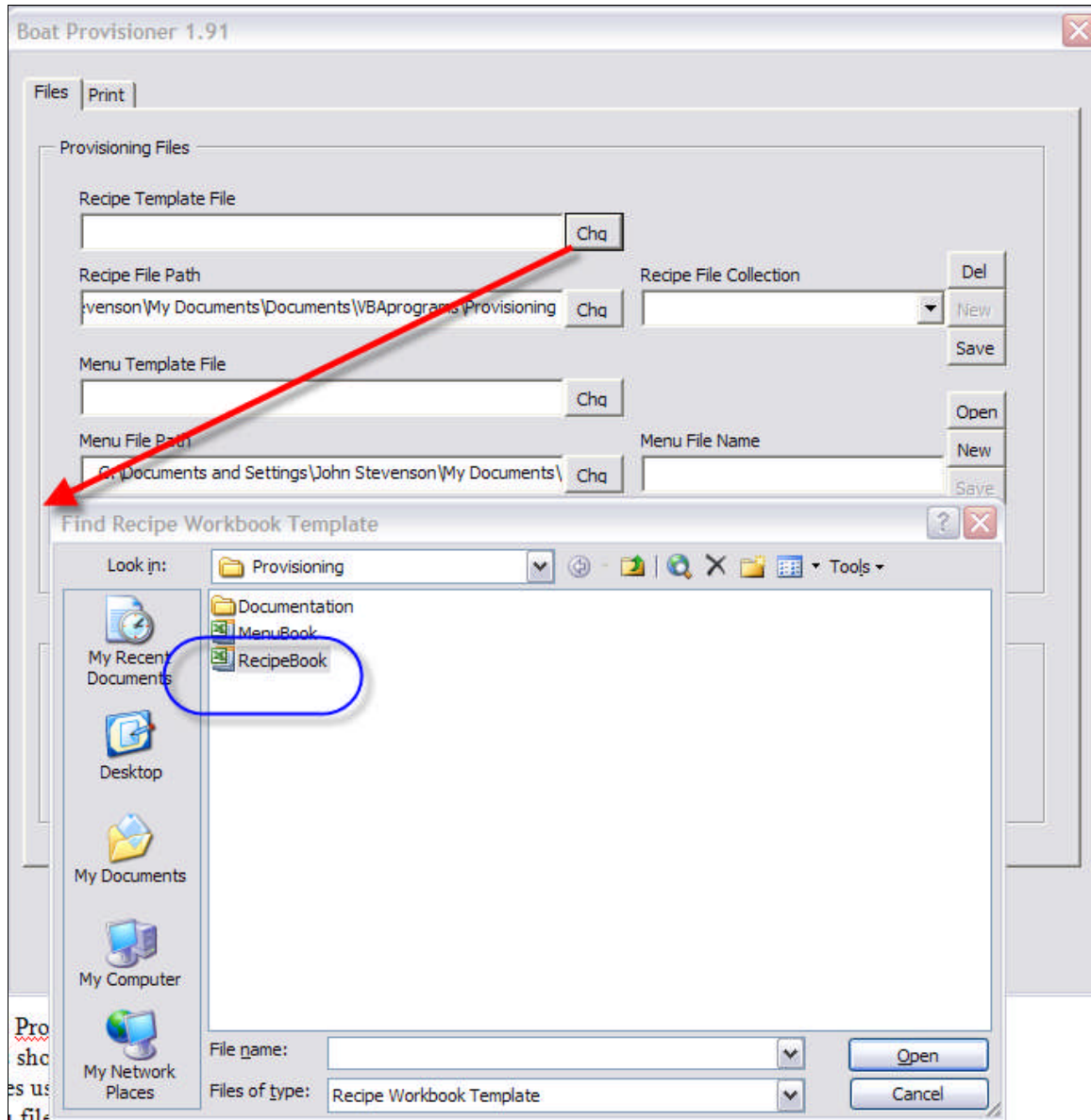


Figure 6, Finding the RecipeBook Template

The first step to create a new Recipe workbook is to identify the template for the workbook. This is another file that was provided in the zip download file so it should be available in the folder where the zip files were extracted as shown in the screen capture above.

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The screenshot shows the 'BoatProvisionerVBA' application window. At the top, there are 'Files' and 'Print' tabs. The main area is titled 'Provisioning Files'. It contains several input fields and buttons. The 'Recipe Template File' field has a text box with 'C:\Documents and Settings\John Stevenson\My Documents\' and a 'Chq' button. The 'Recipe File Path' field has a text box with 'C:\Documents and Settings\John Stevenson\My Documents\Documents\VBAPrograms\Provisioning' and a 'Chq' button. The 'Menu Template File' field has an empty text box and a 'Chq' button. The 'Menu File Path' field has a text box with 'C:\Documents and Settings\John Stevenson\My Documents\' and a 'Chq' button. The 'Menu File Name' field has an empty text box. To the right of these fields is a 'Recipe File Collection' dropdown menu. The 'New' option is selected and highlighted with a blue circle. A red arrow points from the 'New' button to the 'New' option in the dropdown. The 'New' button is also highlighted with a blue circle. To the right of the dropdown are buttons for 'Del', 'New', 'Save', 'Open', 'New', 'Save', and 'Close'. The 'Inventory Files' section at the bottom is empty.

Figure 7, Creating a New Recipe Workbook

To create the new Recipe workbook I must first give it a name. I have typed “New” into the Recipe File Collection combobox. The “New” button is now active.

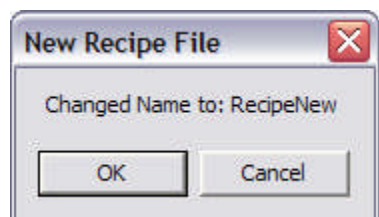


Figure 8, Recipe Workbooks Must Begin With "Recipe"

When I clicked on the “New” button the message box above was displayed. All Recipe workbooks must begin with “Recipe”. The program has modified the file name I supplied by adding “Recipe” at the front.

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The screenshot displays the 'BoatProvisionerVBA' application window. At the top, there are three tabs: 'Files', 'Recipe Create/Edit', and 'Print'. The 'Recipe Create/Edit' tab is currently selected, as indicated by a red arrow pointing to it. The main area of the window is divided into two sections: 'Provisioning Files' and 'Inventory Files'. The 'Provisioning Files' section contains several input fields and buttons. The 'Recipe Template File' field has a text box with the path 'C:\Documents and Settings\John Stevenson\My Documents\' and a 'Chq' button. The 'Recipe File Path' field has a text box with the path 'yvenson\My Documents\Documents\VBAPrograms\Provisioning' and a 'Chq' button. The 'Menu Template File' field has a text box and a 'Chq' button. The 'Menu File Path' field has a text box with the path 'C:\Documents and Settings\John Stevenson\My Documents\' and a 'Chq' button. The 'Menu File Name' field has a text box. To the right of these fields is a 'Recipe File Collection' dropdown menu, which is circled in blue and contains the text 'RecipeNew.xls'. To the right of the dropdown are buttons for 'Del', 'New', 'Save', 'Open', and 'Close'. The 'Inventory Files' section is currently empty.

Figure 9, Recipe Workbook Created

In the screen capture above, the Recipe File Collection box now contains the name of my new Recipe Workbook. Also the Recipe Create/Edit page tab is now visible. We can now start to insert Recipes into this workbook.

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Figure 10, The Recipe Create/Edit Page

When I click on that page tab, the Recipe Create/Edit page is visible. This is the page used to enter all recipes into the workbook. Since this is a new Recipe workbook all of the boxes and lists on this page are blank. So let's enter the first recipe.

Figure 11, Starting a New Recipe

In the screen capture above I have given a name to the first recipe I will add to this workbook. It is called "Roast Turkey" and I have identified it as a dinner meal recipe and the category is "Poultry". Now the "Add Recipe" button is active, which will allow me to create a new worksheet in the RecipeNew workbook for this recipe. Although a

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category for the recipe is not mandatory it can be very useful as a filter on the Recipe lists when creating meal plans. The Target Meal is also not mandatory, but is another useful filter on the Recipe list once the workbook contains more than 20 or 30 recipes. The Recipe Category combobox is created from values stored in the ProvisionTables workbook. In this case I did not choose any of the available categories, but added a new one “Poultry” by typing it into the combobox. When I clicked on the Add Recipe the “Poultry” category was added to the ProvisionTables workbook and will be available in the Category menu from this point on.

The screenshot shows the 'Boat Provisioner 1.94' application window. The main form is titled 'Recipe Create/Edit'. It has several sections: 'Recipe Identification' with fields for 'Recipe Title' (Roast Turkey), 'Target Meal' (Dinner), and 'Recipe Category' (Poultry); 'Recipe Steps' with a 'Servings' field set to 6 and an 'Add Recipe' button; 'Galley Equipment Required/Recommended' with a list containing 'Sauce Pan, 2 qt' and an 'Add' button; and 'Recipe Instructions' with a 'Step' dropdown and 'Add Step', 'Insert Step', and 'Delete Step' buttons. A blue ellipse highlights the 'Servings' field. In the top right corner of the main form, there is a button labeled '<- Ingredients list'. To the right of the main form is a separate window titled 'Ingredients for Roast Turkey' which contains an 'Enter Ingredient' form with 'Category' and 'Item' dropdowns, 'Qty' and 'Units' fields, a 'Comments' text area, and 'Add Ingredient', 'Delete Ingredient', and 'Clear Form' buttons. Below this is an 'Ingredient List' area.

Figure 12, Creating the Ingredients List

The recipe worksheet now exist and I need to populate it. First I have established that this recipe is for 6 servings (blue ellipse) and I have clicked on the Ingredients List button to display the Ingredients form.

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Figure 13, The Ingredients Form

My first step in documenting this recipe is to complete the ingredients list for 6 servings. For the first ingredient I want to specify the size of the Turkey for the recipe. I have selected “Meat” as the category for the Turkey, but when I look at the item list, Turkey does not appear.

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Enter Ingredient

Category: Meat

Item: Turkey, Whole

Qty: 9

Units: Pound

Comments:

Add Ingredient Delete Ingredient Clear Form

Figure 14, Entering a New Ingredient Item

Since Turkey is not in the item list for “Meat” I have typed in the item name. I have then supplied the size of the Turkey required for 6 servings (it is also the largest Turkey that will fit in my oven).

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Ingredients for Roast Turkey

Enter Ingredient

Category: Meat

Item:

Qty:

Units: Each

Comments:

Add Ingredient Delete Ingredient Clear Form

Ingredient List

Turkey, Whole	9	Pound
---------------	---	-------

Figure 15, First Ingredient Added

When I click on the Add Ingredient button, the 9 pound Turkey has been added to the Ingredients list for this recipe.

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The dialog box is titled "Ingredients for Roast Turkey". It contains the following fields and controls:

- Enter Ingredient** section:
 - Category**: A dropdown menu currently showing "Meat".
 - Item**: A dropdown menu that is open, displaying a list of meat items. The items are: Lamb Chop, Lamb, Ground, Lamb, Leg, Lamb, Rack, Pork Chop, Pork Item, Pork Tenderloin, Pork, Ground, Pork, Salt, Port Shoulder, Sausage, Andouille, Sausage, Bratwurst, Sausage, Breakfast, Sausage, Chorizo, Sausage, Italian, Sausage, Kielbasa, Sirloin Steak, Steak, Fillet, Steak, Flank, and Turkey, Whole. "Turkey, Whole" is circled in blue.
 - Qty**: A text input field.
 - Comments**: A text input field.
 - Add Ingredient**: A button.
- Ingredient List**: A large empty text area at the bottom of the dialog.

Figure 16, "Turkey, Whole" is now in the Item List for "Meat"

The other result is that "Turkey, Whole" is now an item under the "Meat" Category and can be used for future recipes.

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Ingredient List		
Butter	.25	Pound
Garlic	1	Each
Orange	3	Each
Turkey, Whole	9	Pound

Figure 17, Completed Ingredients List

Now I have completed the list of ingredients for the Roast Turkey to feed 6 persons. Before I start to enter the instruction steps for this recipe, I want to specify the galley equipment required for this recipe.

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Recipe Identification

Recipe Title: Roast Turkey

Recipe Steps: [Dropdown]

Update Recipe <- Ingredients List

Target Meal: Dinner

Recipe Category: Poultry

Servings: 6

☐ Proportions cannot scale down

Galley Equipment Required/Recommended

Remove

Add

Galley Equipment Not In List

Roaster Pan, Medium

Recipe Instructions

Step: [Dropdown]

Instructions for Step: [Text Area]

Previous

Next

Add Step

Insert Step

Delete Step

Figure 18, Identifying Galley Equipment

Above, I have entered a Roaster Pan as required for the recipe. This is another combobox populated from values in the ProvisionTables workbook. I had not entered this piece of equipment before, so I just typed it into the box.

Galley Equipment Required/Recommended

Remove

Add

Roaster Pan, Medium

Galley Equipment Not In List

Roaster Pan, Medium

Figure 19, Adding Equipment to the Recipe

When I click the Add button the "Roaster Pan, Medium" is added to the recipe and the ProvisionTables.

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Files Recipe Create/Edit

Recipe Identification

Recipe Title: Roast Turkey

Target Meal: Dinner

Recipe Category: Poultry

Recipe Steps: 0

Servings: 6

Update Recipe <- Ingredients List

Proportions cannot scale down

Galley Equipment Required/Recommended

Roaster Pan, Medium

Remove

Add

Galley Equipment Not In List

Roaster Pan, Medium

Recipe Instructions

Step: 1

Instructions for Step: Wash the Turkey inside and out with cold water. Loosen the skin around the breast and legs and insert the garlic cloves and chunks of butter under the skin.

Previous

Next

Add Step

Insert Step

Delete Step

Figure 20, Entering Recipe Steps

I have decided to fully document this recipe and have entered the first step in preparing Roast Turkey. Notice the “Add Step” button is now active.

Files Recipe Create/Edit

Recipe Identification

Recipe Title: Roast Turkey

Target Meal: Dinner

Recipe Category: Poultry

Recipe Steps: 6

Servings: 6

Update Recipe <- Ingredients List

Proportions cannot scale down

Galley Equipment Required/Recommended

Roaster Pan, Medium

Remove

Add

Galley Equipment Not In List

Roaster Pan, Medium

Recipe Instructions

Step: 6

Instructions for Step: Remove Turkey from the oven. Allow to rest for 15 minutes, then carve

Previous

Next

Update Step

Insert Step

Delete Step

Step 4 updated

Figure 21, Entering the Additional Steps

I clicked on the “Add Step” and then the Recipe Steps box showed a value of 1. I have entered the additional 5 steps in the Instructions box.

When I click on the “Update Recipe” the ingredients and instructions will be added to that worksheet as shown in the screen capture below.

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	A	B	C	D	E	F	G	H	I	J
1	Roast Turkey				Scale	Target				
2	Instructions	Category	Servings	Down	Meal	Category	Qty	Unit	Item	Comment
3	Wash the Turkey inside and out with cold water. Loosen the skin around the breast and legs and insert the garlic cloves and chunks of butter under the skin. Stuff the Turkey cavity with the quartered oranges.	Poultry	6	FALSE	Dinner	Meat	9	Pound	Turkey, W	
4	Pre-heat the oven to 400 deg F.					Vegetable	1	Each	Garlic	Cloves separated and shelled
5	Place Turkey in Roaster Pan. Cover the breast with aluminum foil.					Dairy	25	Pound	Butter	
6	Place the Turkey in the 425 deg F oven. Cook for 30 minutes, then reduce the oven to 350 deg F. Cook for additional 2.					Fruit	3	Each	Orange	Quarted
7	Remove the Aluminum foil from the Turkey breast and cook an additional 30 mins or until the juices at the leg joints run clear.									
8	Remove Turkey from the oven. Allow to rest for 15 minutes, then carve									
9										

Figure 22, The Recipe Worksheet

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Files Recipe Create/Edit Print

Recipe Identification

Recipe Title

Recipe Steps

Servings

Update Recipe

Ingredients List ->

Proportions cannot scale down

Insert Step

Delete Step

Close

- Asparagus with Prociuto
- Broccoli & Garlic
- Brussel Sprouts & Carrots with Bacon
- Chicken Thighs, Bacon Fried
- Eggs, Poached on Toast
- Eggs, Scrambled
- French Toast
- Fried Bacon
- Fried Squid
- Grilled Duck Breast
- Grilled Flank Steak
- Grilled Flat Iron Steak
- Grilled Pork Chops
- Grilled Salmon Filet
- Lamb Chops in Chutney Sauce
- Omelet, 2 Egg
- Pan-Fried Filet
- Potatoes Mashed (From Canned)
- Potatoes, Carrots & Onions
- Potatoes, Sauteed

Figure 23, Enough Recipes to Begin Planning

Eventually you will have added enough recipes to begin meal planning for a voyage.

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The screenshot shows the 'Boat Provisioner 1.91' application. The main window is titled 'Recipe Create/Edit' and contains the following elements:

- Recipe Identification:**
 - Recipe Title: 'Lamb Chops in Chutney Sauce' (dropdown)
 - Recipe Steps: '5' (spinner)
 - Update Recipe button
 - <- Ingredients List button
 - Target Meal: 'Dinner' (dropdown)
 - Recipe Category: 'Lamb' (dropdown)
 - Servings: '2' (spinner)
 - Proportions cannot scale down checkbox (checked)
- Recipe Instructions:**
 - Instructions for Step: 'Mix the Chipotle, 5-Spice and pepper and coat the chops with the mixture' (text area)
 - Step: '1' (dropdown)
 - Update Step button
 - Insert Step button
 - Delete Step button

A secondary window titled 'Ingredients for Lamb Chops in Chutney Sauce' is open on the right, showing:

- Enter Ingredient:**
 - Category: (dropdown)
 - Item: (dropdown)
 - Qty: (spinner)
 - Units: (dropdown)
 - Comments: (text area)
 - Add Ingredient button
 - Delete Ingredient button
 - Clear Form button
- Ingredient List:**

Butter	4	TableSpoon
Chinese 5 Spice	1/2	TeaSpoon
Chipotle, Ground	1/2	TeaSpoon
Chutney	2	TableSpoon
Garlic	1	Clove
Lamb Chop	1	Rack
Pepper	1	Each
Wine, Red	1	Cup

Figure 24, Editing an Existing Recipe

The Recipe Create/Edit can also be used to edit a previously entered recipe.

Copying a Recipe and Editing the Recipe Title

There may be times when you are creating 2 or more recipes that are very similar, but different. The difference may be in a few ingredients or different recipe steps. Rather than enter each recipe separately you can use the Copy feature on the Recipe page to make a separate copy of a recipe and then just edit the parts of the second recipe that are different from the first.

The screenshot shows the 'Boat Provisioner 1.91' application with the 'Recipe Create/Edit' window. The 'Recipe Title' is 'Shepherds Pie'. The 'Copy' button is highlighted with a blue circle. The 'Recipe Steps' are '6' and 'Servings' are '4'. The 'Proportions cannot scale down' checkbox is unchecked. The 'Galley Equipment Required/Recommended' section shows 'Braiser, 3 qt' with a 'Remove' button. The 'Recipe Instructions' section shows 'Step 1' with 'Previous' and 'Next' buttons. The 'Add Step', 'Insert Step', and 'Delete Step' buttons are at the bottom.

Figure 25, The Recipe Copy Button

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In the example shown above I have opened a recipe for Shepherds Pie that is made with Beef. I want to create a different recipe using Lamb instead of beef. To do this I just click on the Copy button.

Figure 26, The Copied Recipe

The Copy button creates a complete copy of the active recipe. The title of the recipe copy is changed to “cyof: Shepherds Pie”. Now I have a full recipe that I can modify by replacing the beef ingredient with lamb.

Figure 27, Ingredients in the Copied Recipe

Now I can begin to change the copied recipe to create a different dish.

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Changing the Title of the Recipe

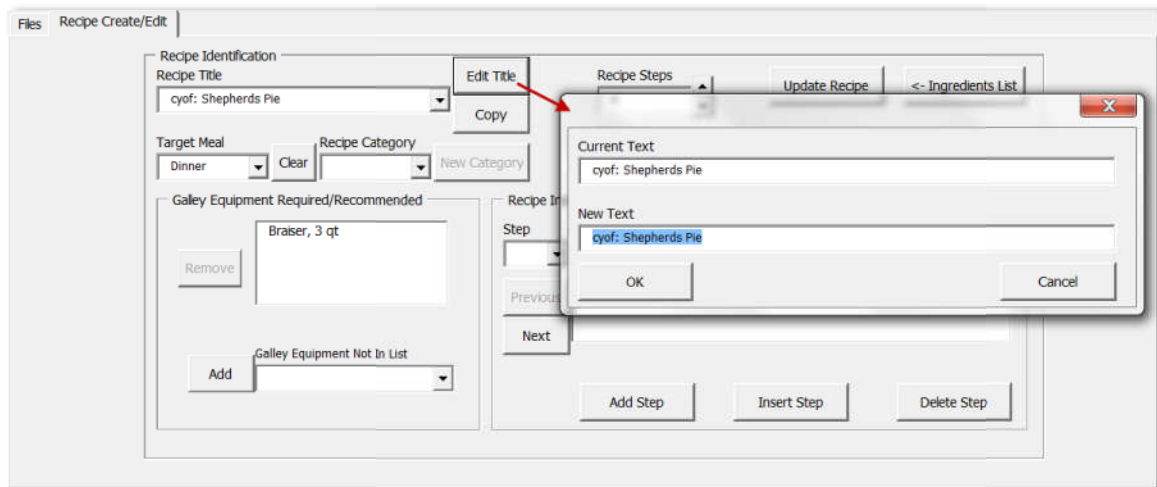


Figure 28, Changing the Recipe Title

To modify the title of the recipe I clicked on the Edit Title button and Change Text form appears. At the top of the form is the current title of the recipe. At the bottom of the form is the text box within which I can modify that title.

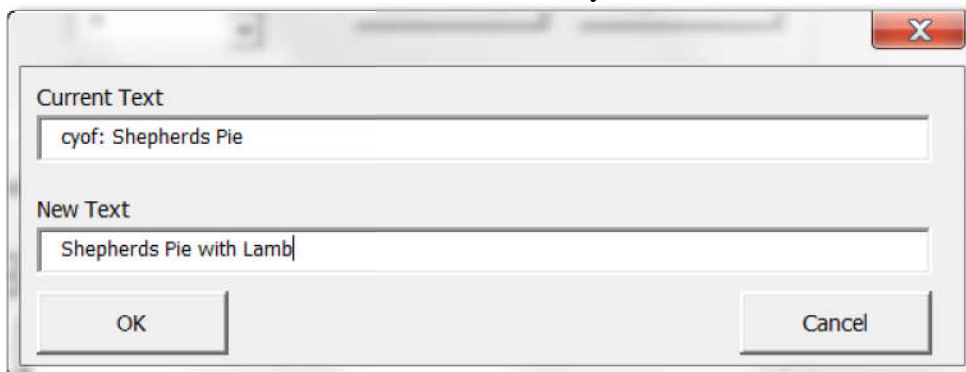


Figure 29, Edited Recipe Title

In the figure above I have changed to the title to “Shepherds Pie with Lamb”

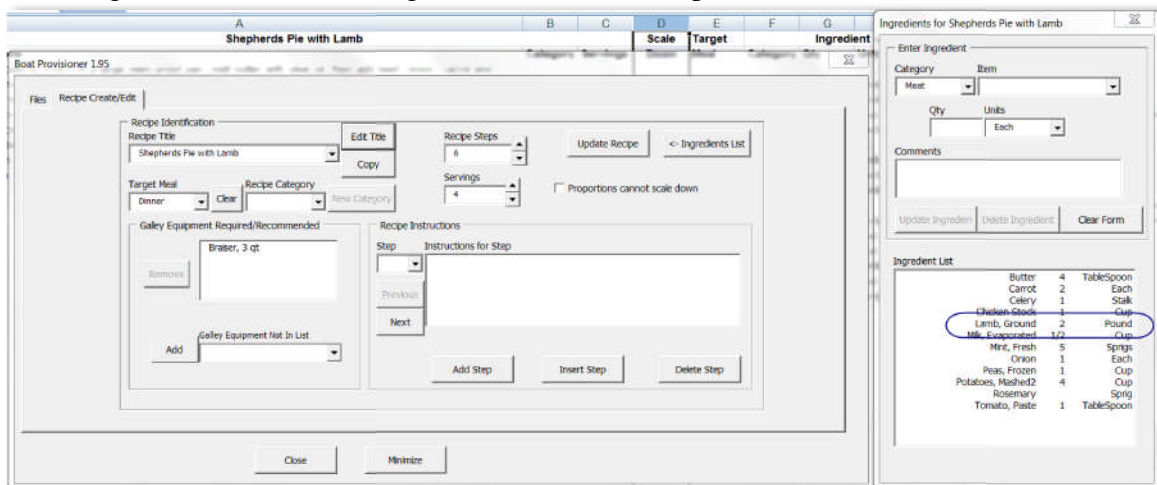


Figure 30, The Recipe Title has been Changed

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When I click OK the new title has been inserted into the Recipe page. I have also edited the ingredients to remove the Beef and add Lamb.

Clearing the Recipe Page

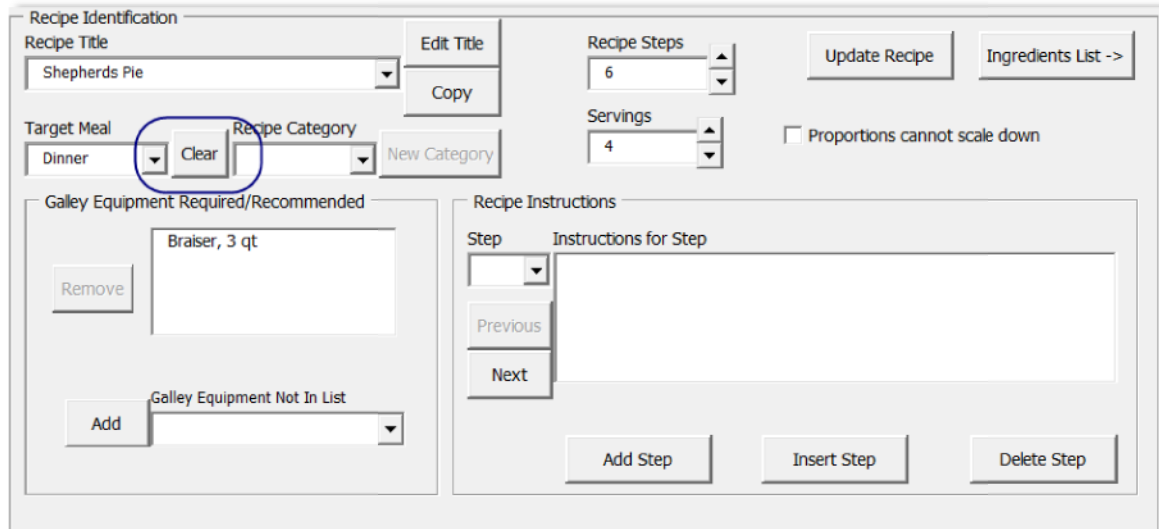
A screenshot of the 'Recipe Identification' form. The 'Recipe Title' dropdown is set to 'Shepherds Pie'. The 'Target Meal' dropdown is set to 'Dinner'. The 'Recipe Category' dropdown is empty, and the 'Clear' button next to it is circled in blue. Other buttons include 'Edit Title', 'Copy', 'Update Recipe', 'Ingredients List ->', 'New Category', 'Remove', 'Add', 'Previous', 'Next', 'Add Step', 'Insert Step', and 'Delete Step'. The 'Recipe Steps' spinner is at 6, and 'Servings' is at 4. A checkbox for 'Proportions cannot scale down' is present. The 'Galley Equipment Required/Recommended' section shows 'Braiser, 3 qt' and 'Galley Equipment Not In List'. The 'Recipe Instructions' section has a 'Step' dropdown and a text area for instructions.

Figure 31, Clearing the Recipe Page

In order to enter a new recipe I have to clear the Recipe Page. This is done by clicking on the Clear button just below the Recipe Title.

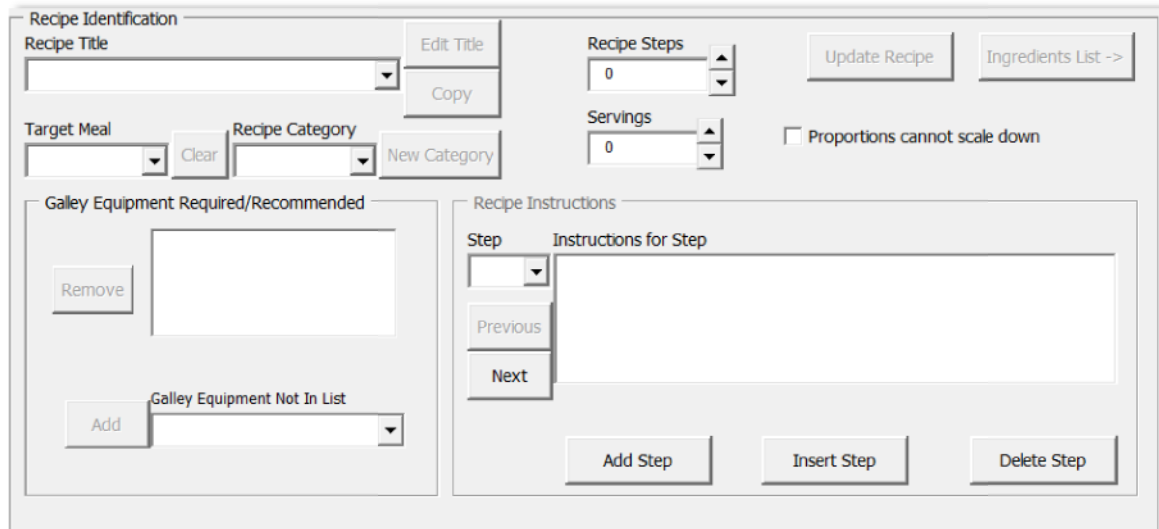
A screenshot of the 'Recipe Identification' form after the 'Clear' button has been clicked. The 'Recipe Title' dropdown is now empty. The 'Target Meal' dropdown is also empty, and the 'Clear' button next to it is no longer highlighted. The 'Recipe Category' dropdown remains empty. The 'Recipe Steps' spinner is now at 0, and 'Servings' is at 0. The 'Galley Equipment Required/Recommended' section is empty. The 'Recipe Instructions' section is also empty. All other buttons and checkboxes remain the same as in Figure 31.

Figure 32, The Recipe Page has been Cleared

When the button is clicked all of the controls and text boxes on the Recipe page are reset and a new recipe can be started.

Plan the Voyage

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Now that we have some recipes to work with we can begin the process of planning the meals for a voyage, but first we must define the voyage.

The screenshot shows the 'BoatProvisionerVBA' application window. At the top, there are tabs: 'Files', 'Recipe Create/Edit', and 'Print'. The 'Files' tab is active. Below the tabs, there are two main sections: 'Provisioning Files' and 'Inventory Files'. The 'Provisioning Files' section contains several input fields and buttons. The 'Menu Template File' field is highlighted with a blue rectangle and contains the path 'C:\Documents and Settings\John Stevenson\My Documents\'. The 'Menu File Path' field also contains the same path. The 'Menu File Name' field contains 'MenuBook1'. A red arrow points to the 'Menu File Name' field. To the right of the 'Menu File Name' field, there are buttons: 'Del', 'New', 'Save', 'Open', and 'Close'. The 'New' button is highlighted with a red rectangle.

Figure 33, Create the Menu Workbook

The voyage is defined in the Menu Workbook, which is created on the files page by clicking on the “New” button next to the Menu File Name box. I had previously identified the location of the MenuBook template in the box highlighted by the blue rectangle. This template was used to create the new Menu workbook called “MenuBook1”. I really don’t want to use this generic file name, so I will rename this workbook to something a little more meaningful for the upcoming voyage.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Provisioning Files

Recipe Template File
C:\Documents and Settings\John Stevenson\My Documents\ Chq

Recipe File Path
John Stevenson\My Documents\Documents\VBAPrograms\Provisioning Chq

Recipe File Collection
RecipeBookMine.xls Del New Save

Menu Template File
C:\Documents and Settings\John Stevenson\My Documents\ Chq

Menu File Path
C:\Documents and Settings\John Stevenson\My Documents\ Chq

Menu File Name
MenuNCtoFL.xls Open New Save Close

Figure 34, Renaming the Menu Workbook

I'm planning a cruise from New Bern, NC to Ft. Pierce, FL in anticipation of cruising further into the Caribbean, but this menu workbook will only cover the voyage from New Bern to Ft. Pierce, so I have renamed the file "MenuNCtoFL" and I have clicked on the "Save" button which actually creates the workbook and now the file name has the ".xls" type appended.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Menu' tab of the BoatProvisionerVBA Excel workbook. The interface includes a menu bar with 'Files', 'The Voyage', 'Menu', 'Recipe Create/Edit', and 'Print'. The 'Menu' tab is active, displaying the 'Provisioning Files' section. This section contains fields for 'Recipe Template File', 'Recipe File Path', 'Menu Template File', and 'Menu File Path', each with a 'Chg' button. To the right, there is a 'Recipe File Collection' dropdown menu with 'RecipeBookMine.xls' selected, and a 'Menu File Name' field with 'MenuNCtoFL.xls'. Buttons for 'Del', 'New', 'Save', 'Open', 'New', 'Save', and 'Close' are also present. Red arrows point from the 'Menu' tab in the menu bar to the 'Menu' tab in the worksheet tab bar at the bottom.

Figure 35, Voyage and Menu Page Tabs

Now that a Menu workbook has been created the Voyage and Menu page tabs are visible. The first step is to define the voyage, so I will click on that page tab next.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'The Voyage' tab in the BoatProvisionerVBA Excel workbook. The form is organized into two main sections: 'Voyage Information' and 'Voyage Leg Information'. The 'Voyage Information' section contains fields for 'Name of the Voyage' (filled with 'MenuNCtoFL'), 'Departure', 'Destination', 'Nr of Legs' (a spinner control), 'Minimum Days', 'Maximum Days' (a spinner control), 'Minimum Crew', and 'Maximum Crew'. The 'Voyage Leg Information' section includes fields for 'Leg Number' (a dropdown menu), 'Departure', 'Destination', 'Days on Leg' (a spinner control), 'Crew for Leg' (a spinner control), a checkbox for 'Reprovision at Destination', and 'Layover Days at Destination' (a spinner control). At the bottom of the form are three buttons: 'Save Data', 'Clear Data', and 'Reset Data'.

Figure 36, The Blank Voyage Page

This is the blank voyage page. The only box that has been filled in is the name of the voyage, which is the name of the menu workbook I just created. There are two sections to this page.

- **Voyage Information.** This section defines the basic parameters of the cruise. Most important of these parameters for the development of the meal plan is the number of legs on the voyage. That is, the number of stops on the cruise for re-provisioning, crew change, touring or just R&R.
- **Voyage Leg Information.** This section defines the duration and number of crew on each leg of the voyage. The number of legs and the days on each leg define the number of meals that must be served on the voyage. The crew count for each leg defines the number of servings that must be provided for each meal. The number of layover days at the destination defines the number of additional meals that may be required once in port.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the BoatProvisionerVBA application interface. At the top is a menu bar with 'Files', 'The Voyage', 'Menu', 'Recipe Create/Edit', and 'Print'. Below the menu bar is the 'Voyage Information' section, which contains fields for 'Name of the Voyage' (MenuNCtoFL), 'Departure' (New Bern, NC), 'Destination' (Ft. Pierce, FL), and 'Nr of Legs' (3). There are also spin buttons for 'Minimum Days', 'Maximum Days', 'Minimum Crew', and 'Maximum Crew'. A red arrow points from the 'Nr of Legs' spin button to the 'Voyage Leg Information' section below. The 'Voyage Leg Information' section contains fields for 'Leg Number' (1), 'Departure' (New Bern, NC), 'Destination' (empty), 'Days on Leg' (empty), 'Crew for Leg' (empty), and 'Layover Days at Destination' (empty). There is also a checkbox for 'Reprovision at Destination' which is unchecked. At the bottom of the application are three buttons: 'Save Data', 'Clear Data', and 'Reset Data'.

Figure 37, Defining the Voyage Legs

For this voyage I planned for three legs on the voyage. I set that number of legs by clicking on the up arrow on the spin button next to the Nr of Legs box. Now the Voyage Leg Information section is set up to define the first leg of the voyage. The departure port of New Bern, NC has been defined, but I need to define the destination for this leg, the number of days planned and the number of crew on board.

This screenshot shows the 'Voyage Leg Information' section of the application. The 'Leg Number' is set to 1, 'Departure' is New Bern, NC, and 'Destination' is Beaufort, NC. 'Days on Leg' is set to 1, 'Crew for Leg' is set to 1, and 'Layover Days at Destination' is set to 3. The 'Reprovision at Destination' checkbox is checked.

Figure 38, The First Leg of the Voyage

For this first leg from New Bern to Beaufort I planned to single hand, and layover in Beaufort for 3 days waiting on crew arrival and allowing for some weather delay. I have checked the “Reprovision at Destination” option for this leg. This means I don’t need to provision for the meals on the following legs before departing New Bern.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows a dialog box titled "Voyage Leg Information". It contains the following fields and controls:

- Leg Number:** A dropdown menu showing "2".
- Departure:** A text box containing "Beaufort, NC".
- Destination:** A text box containing "Charleston, SC".
- Days on Leg:** A spinner box set to "3".
- Crew for Leg:** A spinner box set to "2".
- Reprovision at Destination:** A checked checkbox.
- Layover Days at Destination:** A spinner box set to "4".

Figure 39, The Second Leg of the Voyage

From Beaufort I plan a 3 day passage to Charleston, SC and I will have an additional crew member on board. In Charleston I plan to layover for 4 days and will re-provision at this port as well.

The screenshot shows a dialog box titled "Voyage Leg Information". It contains the following fields and controls:

- Leg Number:** A dropdown menu showing "3".
- Departure:** A text box containing "Charleston, SC".
- Destination:** A text box containing "Ft. Pierce, FL".
- Days on Leg:** A spinner box set to "3".
- Crew for Leg:** A spinner box set to "3".
- Reprovision at Destination:** An unchecked checkbox.
- Layover Days at Destination:** A spinner box set to "1".

Figure 40, The Third Leg of the Voyage

The final leg from Charleston to Ft. Pierce should take 3 days and I will add a third crew member. Only one layover day is planned as my crew will depart shortly after we arrive in Ft. Pierce.

This is a fairly trivial voyage for the kind of detailed menu planning that will follow, but I only offer it as a simple example for this program.

Now we have the voyage planned, we need to start the meal planning.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Create Meal Plan Menus

The screenshot shows the 'Boat Provisioner 1.91' application window. It has a menu bar with 'Files', 'The Voyage', 'Menu', and 'Print'. The 'Menu' tab is active. The 'Voyage Meal Builder' section contains several controls: 'Leg' (dropdown with '1'), 'Day' (dropdown with '1'), 'Meal' (dropdown with 'Breakfast'), 'Crew' (text box with '1'), 'Meal Not Required' (checkbox), 'Meal Plans Created for This Leg' (text box with '0'), and 'Meal Plans Needed for This Leg' (text box with '13'). Below these are 'Layover' (dropdown), 'Day' (dropdown), 'Meal' (dropdown), 'Recipe File' (dropdown), 'Recipe Filter' (dropdown), 'Recipes' (text box), 'Non-Recipe Category' (dropdown), and 'Non-Recipe Item' (dropdown). There are 'Add to Meal' buttons next to the 'Recipes' and 'Non-Recipe Category' fields. To the right of the 'Recipes' field are two text boxes: 'Used This Leg' (0) and 'Used This Voyage' (0). The 'Meal Plan' section has a title 'Menu for Leg: 1, Day: 1, Breakfast' and a large empty text area. Below the text area are four buttons: 'Add This Meal', 'Pre-Item ON', 'Remove Item', and 'Clear Meal'. At the bottom of the window is a 'Close' button.

Figure 41, The Menu Page for the First Meal Plan

Now when I click on the Menu page tab I find the page set up for the first menu of the voyage. This page has two sections.

- Voyage Meal Builder. In this section I select or create each item in the meal plan.
- Meal Plan. This section provides a list for all recipe items planned for the active meal.

In the upper right corner of the Voyage Meal Builder section are two counts. The bottom count is the number of meals that must be planned for this leg (including layover days). So although this leg from New Bern to Beaufort is only one day of sailing, I have planned for 3 layover days, so the meal plan must cover 4 days x 3 meals per day, plus one night watch meal = 13 meals. That night watch meal, and several of the layover meals will not need to be planned for, but those issue will be taken care of in the Meal Plans.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Voyage Meal Builder' window. At the top, there are dropdowns for 'Leg' (1), 'Day' (1), and 'Meal' (Breakfast), along with a 'Crew' field (1) and a 'Meal Not Required' checkbox. To the right, two counters show '0 Meal Plans Created for This Leg' and '13 Meal Plans Needed for This Leg'. Below these, there are dropdowns for 'Day' and 'Meal' for a 'Layover' section. A 'Recipe File' dropdown menu is open, displaying a list of recipe workbooks: 'RecipeBookMine.xls' (highlighted), 'RecipeBookNYT.xls', 'RecipeBookPackaged.xls', 'RecipeLunch.xls', 'RecipeNew.xls', and 'RecipeSimple.xls'. There are 'Add to Meal' buttons next to the 'Recipe File' and 'Layover' sections. To the right of the 'Recipe File' dropdown, there are counters for '0 Used This Leg' and '0 Used This Voyage', and a 'Non-Recipe Item' dropdown.

Figure 42, The Recipe File

In order to add a recipe dish to a menu I must first specify the workbook that contains the recipe. This is done via the Recipe File drop down list.

This screenshot shows the 'Voyage Meal Builder' window with the 'Recipe File' dropdown set to 'RecipeBookMine.xls'. The 'Recipes' dropdown menu is open, displaying a list of recipe dishes: 'Asparagus with Prociuto', 'Brocoli & Garlic', 'Brussel Sprouts & Carrots with Bacon', 'Chicken Thighs, Bacon Fried', 'Eggs, Poached on Toast', 'Eggs, Scrambled', 'French Toast', 'Fried Bacon', 'Fried Squid', 'Grilled Duck Breast', 'Grilled Flank Steak', 'Grilled Flat Iron Steak', 'Grilled Pork Chops', 'Grilled Salmon Filet', 'Lamb Chops in Chutney Sauce', 'Omelet, 2 Egg', 'Pan-Fried Filet', 'Potatoes Mashed (From Canned)', 'Potatoes, Carrots & Onions', and 'Potatoes, Sauteed'. The 'Meal Plan' section on the left shows 'Menu for Leg: 1, Day: 1, Breakfast' with an 'Add This Meal' button. The 'Create Provision List' button is at the bottom. The counters on the right show '0 Used This Leg' and '0 Used This Voyage'.

Figure 43, Recipes from the Active Recipe Workbook

When I specify the active workbook I then can add any of the recipe dishes to the active meal plan

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot displays the 'Voyage Meal Builder' interface. At the top, there are dropdown menus for 'Leg' (set to 1), 'Day' (set to 1), and 'Meal' (set to Breakfast). A 'Crew' dropdown is set to 1. To the right, two counters show 'Meal Plans Created for This Leg' at 0 and 'Meal Plans Needed for This Leg' at 13. Below these, there are more dropdowns for 'Day' and 'Meal', a 'Recipe File' dropdown set to 'RecipeBookMine.xls', and a 'Recipe Filter' dropdown. A 'Meal Not Required' checkbox is present. A 'Layover' dropdown is also visible. In the center, there are two 'Add to Meal' buttons. Below these, a 'Non-Recipe Category' dropdown is open, showing a list of categories: Alcohol, Bakery, Beverage, Condiment, Dairy, Fish, Fruit, Grain, Herb/Spice, Legumes, Liquid, Meat, Package, Pasta, Sauce, Shellfish, Snacks, and Vegetable. To the right of this dropdown is a 'Non-Recipe Item' dropdown. At the bottom, there is a 'Menu for Leg: 1, Day: 1, Breakfast' section with a large empty text area and an 'Add This Meal' button. To the right of this section are buttons for 'Add Item' and 'Clear Meal'.

Figure 44, Non-Recipe Meal Items

However, not all meals have to be planned from recipes. For a departure breakfast I would want just a few simple items and no cooking. I will build this menu from the non-recipe category items.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Voyage Meal Builder

Leg: 1, Day: 1, Meal: Breakfast, Crew: 1, Meal Not Required: ☐

Meal Plans Created for This Leg: 0, Meal Plans Needed for This Leg: 13

Layover: , Day: , Meal: , Recipe File: RecipeBookMine.xls, Recipe Filter:

Recipes: , Used This Leg: 0, Used This Voyage: 0

Add to Meal: , Non-Recipe Category: Bakery, Non-Recipe Item: Doughnuts

Meal Plan

Menu for Leg 1, Day: 1, Breakfast

Doughnuts

Add This Meal, Pre-Item ON, Remove Item, Clear Meal

Create Provision List

Figure 45, Non-Recipe Item in Meal Plan

In this case I want doughnuts for the departure breakfast.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Voyage Meal Builder' window. At the top, there's a menu bar with 'Files', 'The Voyage', 'Menu', and 'Print'. Below it, the 'Voyage Meal Builder' section contains several input fields: 'Leg' (1), 'Day' (1), 'Meal' (Breakfast), and 'Crew' (1). There's a checkbox for 'Meal Not Required'. To the right, two counters show 'Meal Plans Created for This Leg' (1) and 'Meal Plans Needed for This Leg' (12). Below these are fields for 'Layover', 'Recipe File' (RecipeBookMine.xls), 'Recipe Filter', and 'Recipes'. There are 'Add to Meal' buttons for both recipe and non-recipe items. The 'Non-Recipe Category' is set to 'Beverage' and the 'Non-Recipe Item' is 'Coffee'. At the bottom, there are buttons for 'Update This Meal', 'Pre-Item ON', 'Remove Item', 'Clear Meal', and 'Create Provision List'. The 'Meal Plan' section shows a list of items: Doughnuts and Coffee.

Figure 46, Another Non-Recipe Item

In the upper right corner of the Menu Page are two counters that are useful for telling how many meal plans still need to be generated. The first counter, Meal Plans Created for This Leg, shows the single plan for the departure breakfast. The second counter, Meal Plans Needed for This Leg, shows I've got a lot of planning still to do, just for this leg.

Just coffee and doughnuts are required to get me underway from New Bern. However suppose I wanted to have eggs that morning.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Boat Provisioner 1.91a' application window. At the top are menu tabs: 'Files', 'The Voyage', 'Menu', and 'Print'. The main area is titled 'Voyage Meal Builder'. It contains several input fields: 'Leg' (set to 1), 'Day' (set to 1), 'Meal' (set to Breakfast), and 'Crew' (set to 1). There is a checkbox for 'Meal Not Required' and two counters: 'Meal Plans Created for This Leg' (13) and 'Meal Plans Needed for This Leg' (0). Below these are fields for 'Layover', 'Recipe File' (set to 'RecipeBookMine.xls'), and 'Recipe Filter'. A list of recipes is displayed, with 'Asparagus with Prociuto' selected. To the left of the recipe list is a 'Meal Plan' section showing 'Menu for Leg: 1, Day: 1, Breakfast' with items: 'Doughnuts', 'Coffee', and 'Tea, Hot'. There are buttons for 'Add to Meal', 'Update This Meal', and 'Clear Meal'. On the right side, there are counters for 'Used This Leg' (0) and 'Used This Voyage' (0).

Figure 47, Unfiltered Recipe List

If the recipe I want is in the RecipeBookMine.xls workbook I might have some difficulty finding it in this long list.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Boat Provisioner 1.91a' application window. At the top is a menu bar with 'Files', 'The Voyage', 'Menu', and 'Print'. Below this is the 'Voyage Meal Builder' section. It contains several input fields: 'Leg' (set to 1), 'Day' (set to 1), 'Meal' (set to Breakfast), and 'Crew' (set to 1). There is also a 'Meal Not Required' checkbox. To the right, it shows '13 Meal Plans Created for This Leg' and '0 Meal Plans Needed for This Leg'. Below these are fields for 'Layover', 'Day', 'Meal', 'Recipe File' (set to 'RecipeBookMine.xls'), and 'Recipe Filter'. The 'Recipe Filter' dropdown menu is open, showing a list of categories: Beef, Caserole, Chicken, Duck, Egg Dish, Lamb, Pork, Sauce, Seafood, Side Dish, Packaged Meal, Sandwich, Salad, Other, and Pasta. Below the 'Recipe Filter' are 'Add to Meal' buttons for 'Recipes' and 'Non-Recipe Category'. The 'Meal Plan' section shows 'Menu for Leg: 1, Day: 1, Breakfast' with a list of items: Doughnuts, Coffee, and Tea, Hot. At the bottom are buttons for 'Update This Meal', 'Pre-Item ON', 'Remove Item', 'Clear Meal', 'Create Provision List', and 'Close'.

Figure 48, Recipe Filters (Categories)

To assist in finding a given recipe the Menu Page has a list of Recipe Filters. These are actually the Recipe categories that, hopefully, were selected when each recipe was added to the workbook.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Voyage Meal Builder' window. At the top, there are dropdowns for 'Leg' (1), 'Day' (1), and 'Meal' (Breakfast), along with a 'Crew' dropdown (1) and a 'Meal Not Required' checkbox. To the right, it shows '13 Meal Plans Created for This Leg' and '0 Meal Plans Needed for This Leg'. Below these, there are dropdowns for 'Day' and 'Meal' for a 'Layover', and a 'Recipe File' dropdown set to 'RecipeBookMine.xls'. A 'Recipe Filter' dropdown is circled in blue and set to 'Egg Dish'. Below this is a list of 'Recipes' with a red arrow pointing to 'Eggs, Poached on Toast'. To the right of the recipe list, there are two columns: 'Used This Leg' (0) and 'Used This Voyage' (0). At the bottom, there are 'Add to Meal' buttons and a 'Non-Recipe Category' dropdown.

Figure 49, Recipe List Filtered for Egg Dishes

I selected the Egg Dish filter and now the Recipe list includes only recipes that were categorized for that filter.

The screenshot shows the 'Voyage Meal Builder' window with the 'Recipe Filter' dropdown set to 'French Toast'. A red arrow points from the 'Recipe Filter' dropdown to the usage counts. The 'Used This Leg' count is 1 and the 'Used This Voyage' count is 2, both of which are circled in blue. The 'Recipes' list shows 'French Toast' selected. The 'Non-Recipe Category' and 'Non-Recipe Item' dropdowns are also visible at the bottom.

Figure 50, Recipe Usage Counts

Another useful feature of the Menu Page are the usage counts for the recipes. When a recipe is selected from the list the usage counts (blue ellipse in the screen above) show how many meals on the current leg and the entire voyage include that recipe. In this case I have planned for French Toast twice on this voyage, once on this leg (Leg 1) and in one other meal on another leg of the voyage.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot shows the 'Voyage Meal Builder' window with the following elements:

- Menu Bar:** Files | The Voyage | Menu | Print
- Voyage Meal Builder Section:**
 - Leg:** 1 (dropdown)
 - Day:** 1 (dropdown)
 - Meal:** Lunch (dropdown)
 - Crew:** 1 (text box)
 - ☐ Meal Not Required
 - Meal Plans Created for This Leg:** 1 (text box)
 - Meal Plans Needed for This Leg:** 12 (text box)
 - Layover:** (dropdown)
 - Day:** (dropdown)
 - Meal:** (dropdown)
 - Recipe File:** RecipeLunch.xls (dropdown)
 - Recipe Filter:** (dropdown)
 - Recipes:** Grilled Cheese Sandwich (dropdown)
 - Non-Recipe Category:** Beverage (dropdown)
 - Non-Recipe Item:** Tea, Iced (dropdown)
 - Buttons:** Add to Meal (two instances), Add This Meal
 - Counters:** 0 Used This Leg, 0 Used This Voyage
- Meal Plan Section:**
 - Menu for Leg: 1, Day: 1, Lunch**
 - Items:** Grilled Cheese Sandwich, Tea, Iced
 - Buttons:** Pre-Item ON, Remove Item, Clear Meal
- Bottom Button:** Create Provision List

Figure 51, Lunch Menu

For lunch I have used a recipe in the RecipeLunch workbook for a Grille Cheese Sandwhich and a glass of Iced Tea from the Non-Recipe list.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot displays the 'Voyage Meal Builder' window. At the top, there are dropdown menus for 'Leg' (set to 1), 'Day' (set to 1), 'Meal' (set to Dinner), and 'Crew' (set to 1). A checkbox labeled 'Meal Not Required' is checked and circled in blue. To the right of this section, two counters show '2 Meal Plans Created for This Leg' and '11 Meal Plans Needed for This Leg'. Below these are fields for 'Layover', 'Day', 'Meal', 'Recipe File' (set to 'RecipeLunch.xls'), and 'Recipe Filter'. There are 'Add to Meal' buttons for both 'Recipe' (set to 'Grilled Cheese Sandwich') and 'Non-Recipe Category' (set to 'Beverage') with 'Non-Recipe Item' (set to 'Tea, Iced'). Counters show '1 Used This Leg' and '1 Used This Voyage'. The 'Meal Plan' section below shows 'Menu for Leg: 1, Day: 1, Dinner' and 'Meal Not Required'. At the bottom are buttons for 'Add This Meal', 'Pre-Item ON', 'Remove Item', 'Clear Meal', and 'Create Provision List'. A red arrow points from the 'Meal Not Required' checkbox to the 'Meal Not Required' text in the meal plan list.

Figure 52, Meal Not Required

That evening when I get into Beaufort I don't plan to cook on board and will go out to dinner at a restaurant. So I have checked the "Meal Not Required" option.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

The screenshot displays the 'Voyage Meal Builder' window. At the top, there are tabs for 'Files', 'The Voyage', 'Menu', and 'Print'. The 'Menu' tab is active. The interface is divided into two main sections: 'Voyage Meal Builder' and 'Meal Plan'.

In the 'Voyage Meal Builder' section, the 'Leg' is set to 1, 'Day' is 1, and 'Meal' is 'Watch Snacks' (highlighted with a blue circle). The 'Crew' is 1, and the 'Meal Not Required' checkbox is checked. On the right, it shows '4 Meal Plans Created for This Leg' and '9 Meal Plans Needed for This Leg'. Below this, there are fields for 'Layover', 'Day', 'Meal', 'Recipe File' (set to 'RecipeLunch.xls'), and 'Recipe Filter'. The 'Recipes' section shows 'Grilled Cheese Sandwich' with a count of 1 'Used This Leg' and 1 'Used This Voyage'. The 'Non-Recipe Category' is 'Beverage' and the 'Non-Recipe Item' is 'Tea, Iced'. There are 'Add to Meal' buttons for both the recipe and non-recipe sections.

The 'Meal Plan' section shows the 'Menu for Leg: 1, Day: 1, Watch Snacks' and displays 'Meal Not Required' in a large text box. At the bottom of this section are buttons for 'Update This Meal', 'Pre-Item ON', 'Remove Item', and 'Clear Meal'. A large red arrow points from the 'Watch Snacks' dropdown menu to the 'Update This Meal' button.

At the very bottom of the window is a 'Create Provision List' button.

Figure 53, Watch Snack Not Required

Similarly the watch snack for that evening will not be required.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Files | The Voyage | Menu | Print |

Voyage Meal Builder

Leg: 1 | Day: 1 | Meal: Breakfast | Crew: 1 | ☐ Meal Not Required

Meal Plans Created for This Leg: 4 | Meal Plans Needed for This Leg: 9

Layover: 1 | Day: 1 | Meal: Breakfast | Recipe File: RecipeBookMine.xls | Recipe Filter: []

Add to Meal | Recipes: Eggs, Poached on Toast | Used This Leg: 0 | Used This Voyage: 0

Add to Meal | Non-Recipe Category: Beverage | Non-Recipe Item: Coffee

Meal Plan

Menu for Leg: 1, Day: 1

Eggs, Poached on Toast
Bread
Coffee

Add This Meal | Pre-Item ON | Remove Item | Clear Meal

Create Provision List

Figure 54, Adding Meal Plans for Layover Days

Next I need to plan for the layover in Beaufort. I will probably cook breakfast on board, but lunch and dinners will be at restaurants in town.

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

Voyage Meal Builder

Leg: 1, Day: , Meal: , Crew: 1, ☒ Meal Not Required

Summary: 13 Meal Plans Created for This Leg, 0 Meal Plans Needed for This Leg

Layover: 3, Day: , Meal: Dinner, Recipe File: RecipeBookMine.xls, Recipe Filter:

Recipes: Omelet, 2 Egg (Used This Leg: 1, Used This Voyage: 1)

Non-Recipe Category: Beverage, Non-Recipe Item: Coffee

Meal Plan: Menu for Leg: 1, Day: , Meal Not Required

Buttons: Update This Meal, Pre-Item ON, Remove Item, Clear Meal, Create Provision List

Figure 55, Completed Meal Plan for Leg 1

After I specify a meal for each of the layover days the meal plan for this leg is complete. In the upper right corner of the form you can see that the number of “Meal Plans Needed for this Leg” is now zero. There are 13 meal plans in place. Some of those menus say, “Meal Not Required” because I plan not prepare that meal from on board stores, but all of the meals have been accounted for in one way or another.

Voyage Meal Builder

Leg: 3, Day: , Meal: , Crew: 3, ☒ Meal Not Required

Summary: 15 Meal Plans Created for This Leg, 0 Meal Plans Needed for This Leg

Layover: 1, Day: , Meal: Dinner, Recipe File: RecipeBookMine.xls, Recipe Filter: Side Dish

Recipes: (Empty)

Non-Recipe Category: , Non-Recipe Item:

Figure 56, All Meals Panned

Finally all of the meals for this voyage have been planned.

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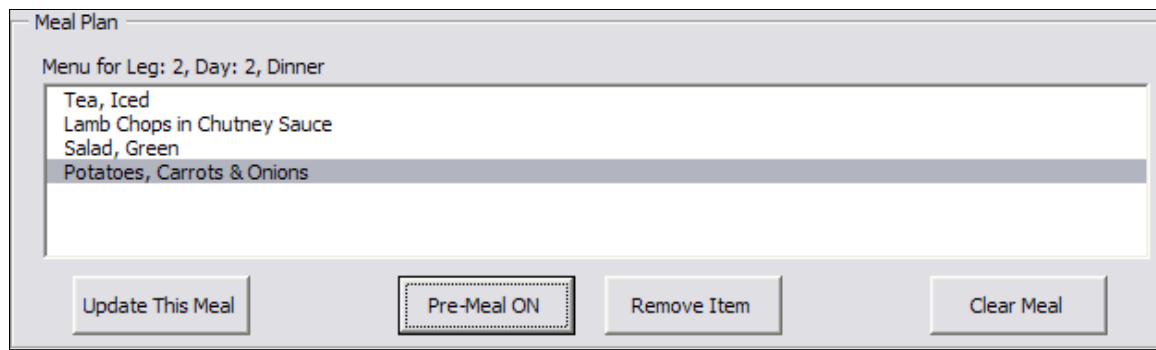


Figure 57, Pre-Meal Option

Most times for long ocean passages I plan to prepare some meals and dishes before departure and place them in either the frig or the freezer. This can eliminate a lot of cooking in the early days of the voyage leg when the cook is still trying to get his/her sea legs. Prepared meals are also useful to have onboard when the weather turns nasty. I can flag any planned recipe to be prepared before departure using the Pre-Meal button below the menu listing.

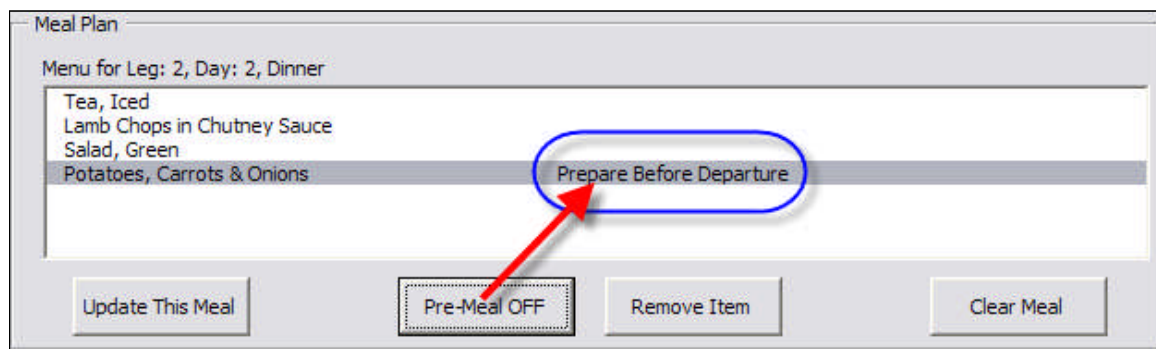


Figure 58, Pre-Meal Turned On

In the screen above I have selected the recipe Potatoes, Carrots & Onions clicked the Pre-Meal On button. Now that item is flagged to Prepare Before Departure. Now the button caption is Pre-Meal Off. If I click on it the Prepare Before Departure will be removed from this menu item.

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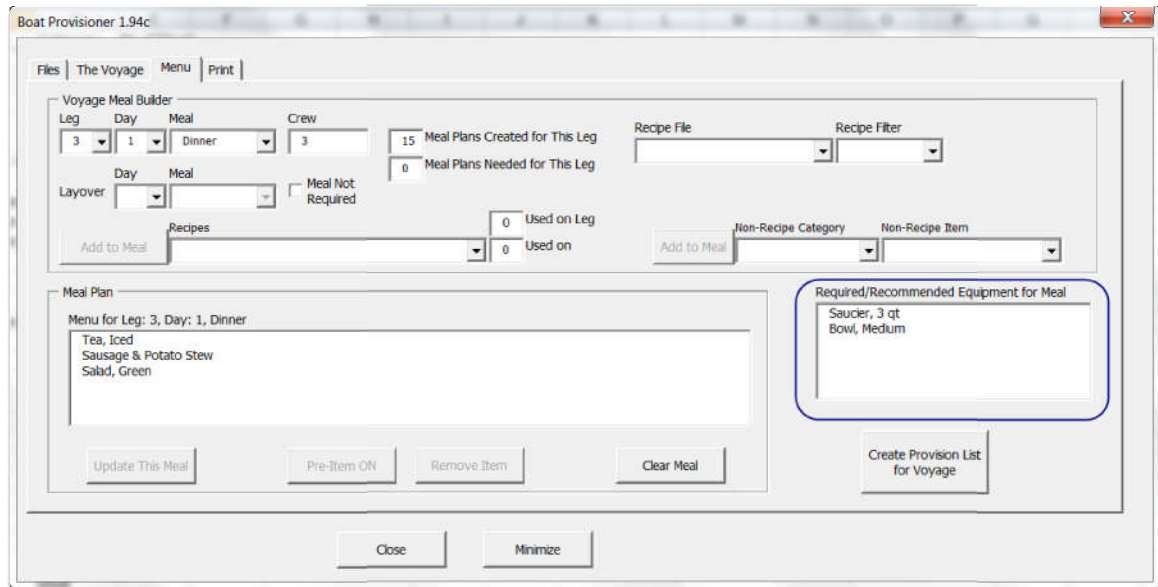


Figure 59, Galley Equipment List on Menu Page

With version 1.94 of the program I added an optional Galley Equipment list to each recipe. If the Galley Equipment is specified in any of the recipes for a given meal, that equipment will be displayed on the Menu page as shown above.

Browsing the Menu Page

In version 1.95 browsing spin buttons were added to the Menu page. These buttons allow browsing through the Voyage menus. They complement the Leg, Day and Meal combo boxes in moving through the menus. The combo boxes allow you to jump from one meal menu to another. The spin buttons allow you to incremental step through the menus in order of Leg, Day or Meal.

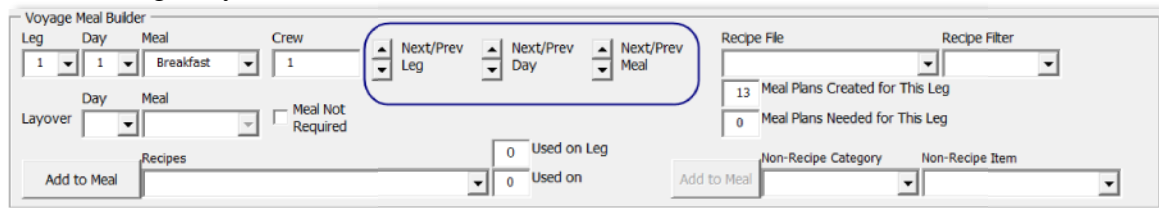


Figure 60, The Menu Browse Buttons

The browsing buttons on the menu page are show in the figure above. Clicking on one of the button will change the displayed menu to the next or previous menu in the plan.

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The screenshot shows the 'Voyage Meal Builder' window. At the top, there are three main sections: 'Leg', 'Day', and 'Meal'. The 'Leg' section has a dropdown menu set to '2'. The 'Day' section has a dropdown menu set to '1'. The 'Meal' section has a dropdown menu set to 'Breakfast'. To the right of these are three spin buttons labeled 'Next/Prev Leg', 'Next/Prev Day', and 'Next/Prev Meal'. A red arrow points to the up arrow of the 'Next/Prev Leg' spin button. Below these are 'Layover' and 'Meal Not Required' (checked) options. At the bottom, there is an 'Add to Meal' button, a 'Recipes' dropdown, and two numeric input fields labeled 'Used on Leg' and 'Used on', both set to '0'.

Figure 61, Incrementing the leg

In the figure above I have clicked on the up arrow of the Leg spin button and the Menu page has incremented to the first day and meal of the second leg.

The screenshot shows the 'Voyage Meal Builder' window. The 'Leg' dropdown is still '2'. The 'Day' dropdown is now '2'. The 'Meal' dropdown is still 'Breakfast'. The 'Next/Prev Leg' spin button is now set to '1'. A red arrow points to the up arrow of the 'Next/Prev Day' spin button. The 'Meal Not Required' checkbox is now unchecked. The 'Used on Leg' and 'Used on' fields remain at '0'.

Figure 62, Incrementing the day.

In the figure above I have incremented the day to the second day on leg 2. When the day changes, the meal is automatically changed to breakfast. If I were to continue to click the up arrow on the Day spin button past the last Day of the second leg, the leg would increment to the first Day and Meal of the next Leg. Similarly if I were to click the down arrow on the Day spin button past the first day of the Leg, the Leg value would decrement to the first Day and Meal of Leg 1.

The screenshot shows the 'Voyage Meal Builder' window. The 'Leg' dropdown is '2'. The 'Day' dropdown is '2'. The 'Meal' dropdown is now 'Lunch'. The 'Next/Prev Day' spin button is now set to '1'. A red arrow points to the up arrow of the 'Next/Prev Meal' spin button. The 'Meal Not Required' checkbox is still unchecked. The 'Used on Leg' and 'Used on' fields remain at '0'.

Figure 63, Incrementing the Meal

Next I clicked on the up arrow on the Meal button to change it from Breakfast to Lunch on Day 2 of Leg 2. If I were to continue to click this up arrow past the last Meal of the Day, the Day value would increment to the next day of the voyage, which might be on the next Leg. Similar action takes place when decrementing the Meal by clicking the

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down arrow on the spin button. Thus, using the Meal spin button I can step through every Menu in the plan for this Voyage.

Displaying a Recipe From the Menu Page

Although the contents of a recipe can be displayed from the Recipe Page of the main form, that can be disruptive to the building a menu. With version 1.96 a Show Recipe button has been added to the Menu Page as shown in the figure below.

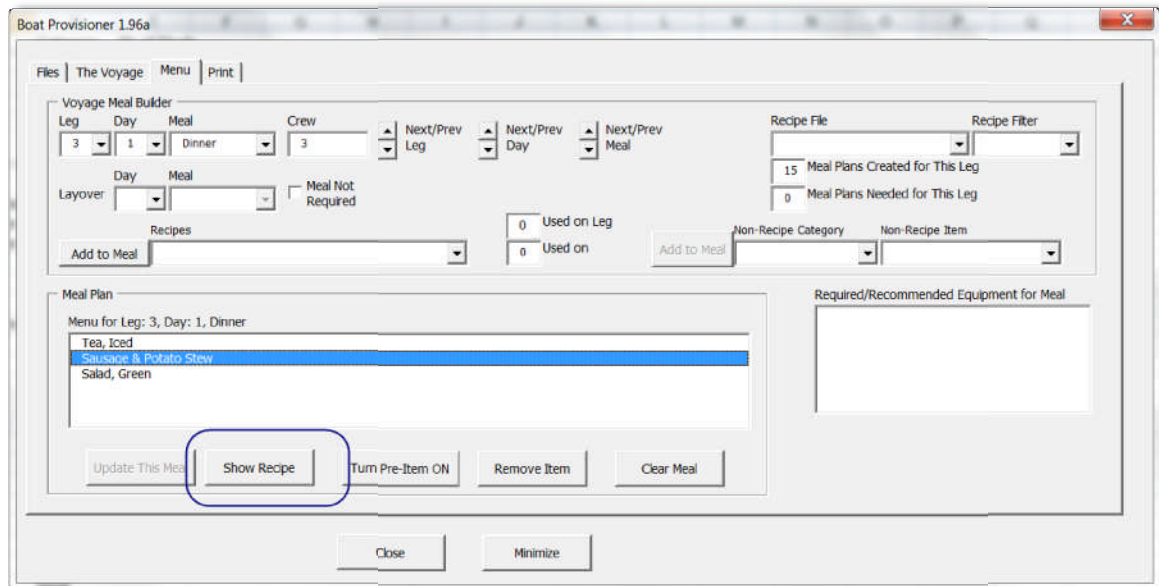


Figure 64, Show Recipe Button on Menu Page

This button is active whenever a meal item has been selected in the Menu Plan and that item has a recipe.

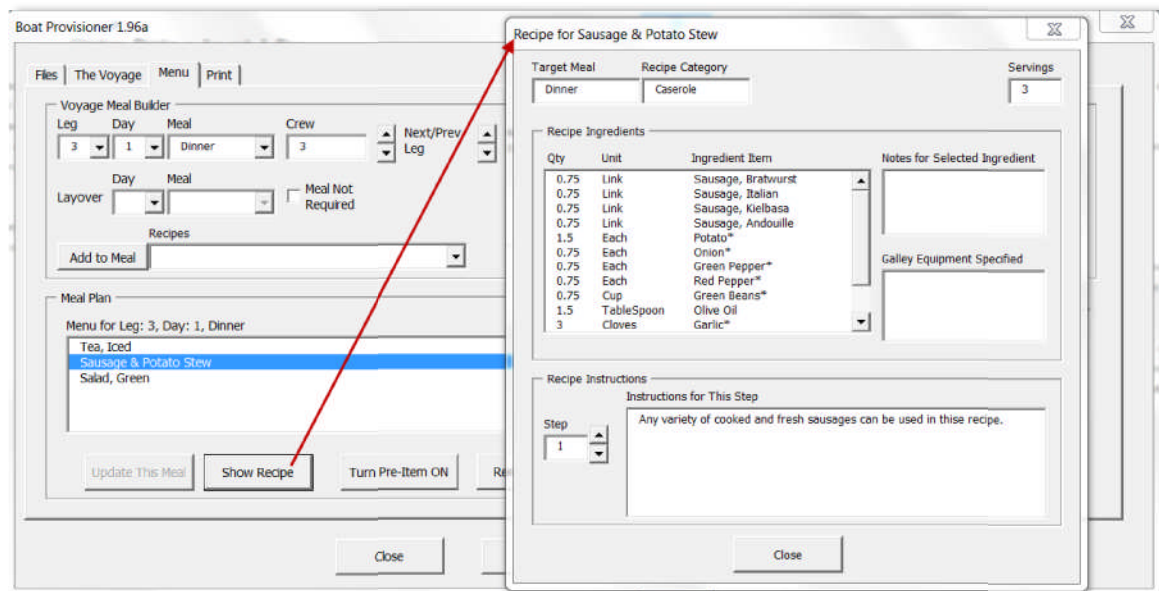


Figure 65, The Recipe Display Form

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When the Show Recipe button is clicked the Recipe Display form appears with the contents of the Recipe for the selected item. At the top of the form are the ingredients and equipment specified for this recipe. At the bottom of the form is a text box that displays the instructions for each step in the recipe. The spin button next to this text box is used to move through the recipe steps.

There are a couple of differences between the way the recipe is displayed on the Recipe Page and the Recipe Display form. If there are notes in the recipe for a given ingredient an asterisk (“*”) is added to the ingredient name as shown below.

Qty	Unit	Ingredient Item	Notes for Selected Ingredient
0.75	Link	Sausage, Bratwurst	Large New or Red, Quartered
0.75	Link	Sausage, Italian	
0.75	Link	Sausage, Kielbasa	
0.75	Link	Sausage, Andouille	
1.5	Each	Potato*	
0.75	Each	Onion*	Galley Equipment Specified
0.75	Each	Green Pepper*	
0.75	Each	Red Pepper*	
0.75	Cup	Green Beans*	
1.5	TableSpoon	Olive Oil	
3	Cloves	Garlic*	

Figure 66, Displaying the Recipe Notes for One Ingredient

When that ingredient is selected in the ingredients list the note is displayed in the text block on the right.

The quantity (“Qty”) column in the ingredients list is also different than that shown in the Recipe Page.

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Recipe for Sausage & Potato Stew

Target Meal: Recipe Category: Servings:

Recipe Ingredients

Qty	Unit	Ingredient Item	Notes for Selected Ingredient
0.75	Link	Sausage, Bratwurst	
0.75	Link	Sausage, Italian	
0.75	Link	Sausage, Kielbasa	
0.75	Link	Sausage, Andouille	
1.5	Each	Potato*	Galley Equipment Specified <input type="text" value="Skillet, large"/>
0.75	Each	Onion*	
0.75	Each	Green Pepper*	
0.75	Each	Red Pepper*	
0.75	Cup	Green Beans*	
1.5	TableSpoon	Olive Oil	
3	Cloves	Garlic*	

Recipe Instructions

Instructions for This Step

Step:

Any variety of cooked and fresh sausages can be used in these recipe.

Figure 67, Ingredients Qty Modified to the Number of Servings Required

In the recipe shown above, the “Qty” column reflects the quantity of each ingredient required to expand or contract the recipe to the number of crew members. This is done via arithmetic extrapolation or interpolation based on the difference between the servings specified in the recipe and the number of servings required for crew count specified in the Voyage Plan. In this case the recipe serving count is 4, but we will have only 3 crew members on this leg of the voyage. Therefore the quantity of each item has been reduced by 25%. In this case the interpolation from 4 to 3 servings produced a somewhat useless quantity for the sausages and vegetables in the recipe. Possibly this recipe should have been specified with the “Portions Cannot Scale Down” option. Or the cook could just make the adjustment by reducing the number of different sausages from 4 to three.

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Print Page

The screenshot shows a 'Print' dialog box with a title bar containing 'Files' and 'Print' tabs. The main area is titled 'Recipe Print Criteria'. It contains two main sections: 'Print Menu' and 'Print Recipes'. In the 'Print Menu' section, there is a checkbox for 'Print Menus', a dropdown for 'Menu Workbook', a checkbox for 'Print Menus for Voyage', and two dropdowns for 'Leg' and 'Day'. In the 'Print Recipes' section, there is a checkbox for 'Print Recipes', a dropdown for 'Recipe Workbook', a dropdown for 'Recipe', and a checkbox for 'Print All Recipes'. A 'Print' button is located at the bottom center of the dialog.

Figure 68, Report Print Page

Current (version 1.91) the Print page will produce two types of reports.

1. Menu Reports. This report can be used to print all menus for a given voyage, all menus of a given leg of that voyage or all menus for a given day of the voyage.
2. Recipe Reports. This report can be used to print all recipes in all recipe workbooks in the active folder, all recipes in a given Recipe workbook, or a specific recipe.

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Menu Report

Recipe Print Criteria

☒ Print Menus ☐ Print Recipes

Print Menu

Menu Workbook

MenuBermudanBack.xls	C:\Documents and Settings\...
MenuBook1.xls	C:\Documents and Settings\...
MenuBookSimple.xls	C:\Documents and Settings\...
MenuBookTest.xls	C:\Documents and Settings\...
MenuMHtoMD.xls	C:\Documents and Settings\...
MenuNCtoFL.xls	C:\Documents and Settings\...
MenuTest.xls	C:\Documents and Settings\...
MenuTest2.xls	C:\Documents and Settings\...

Print Recipes

Recipe Workbook

Recipe

☐ Print All Recipes

Figure 69, Print Menus Option

In this screen capture I have selected the option to print menus. The Menu Workbook drop down list has been populated with all Menu workbooks in the current folder.

Print Menu

Menu Workbook

MenuNCtoFL.xls

☒ Print Menus for Voyage

Leg Day

Figure 70, Menu Workbook to Print

I have selected the Menu Workbook previous generated for the New Bern to Ft. Pierce voyage. The option box for “Print Menus for Voyage has been checked.

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All Menus for MenuNCtoFL.xls		
Leg 1: 1 Days From New Bern, NC To Beaufort, NC, with 1 Crew On Board, 3 Layover Days		
Menus for Day 1 of Leg 1 Breakfast Doughnuts Coffee Tea, Hot	Lunch Tea, Iced Grilled Cheese Sandwich	Dinner Meal Not Required
Menus for Day 2 of Leg 1 Breakfast Bread Coffee Eggs, Poached on Toast	Lunch Meal Not Required	Dinner Meal Not Required
Menus for Day 3 of Leg 1 Breakfast Coffee French Toast	Lunch Meal Not Required	Dinner Meal Not Required
Menus for Day 4 of Leg 1 Breakfast Coffee Omelet, 2 Egg	Lunch Meal Not Required	Dinner Meal Not Required
9/10/2009	* These menu item to be prepared before departure	

Figure 71, Print All Menus for the Voyage

When I click the Print button, the program generates a listing of all menus in the meal plan for this voyage. If I selected a leg of the voyage then only the menus for that leg would be printed. If I selected a single day of a leg then only the menus for that day would be printed.

All Menus for Day 2 of Leg2 in MenuNCtoFL.xls		
Leg 2: 3 Days From Beaufort, NC To Charleston, SC, with 2 Crew On Board, 4 Layover Days		
Menus for Day 2 of Leg 2 Breakfast Coffee Eggs, Poached on Toast	Lunch Soda Grilled Cheese Sandwich	Dinner Tea, Iced Lamb Chops in Chutney Sauce Salad, Green Potatoes, Carrots & Onions

Figure 72, Menus for Day 2 of Leg 2 of the Voyage

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In the printout above I selected Day 2 of Leg 2 and only the menus for that day were printed.

Recipe Report

The screenshot shows a dialog box titled "Recipe Print Criteria". It has two main sections: "Print Menu" and "Print Recipes".

- Print Menu:** Contains a checkbox for "Print Menus" (unchecked), a "Menu Workbook" dropdown menu (empty), a checkbox for "Print Menus for Voyage" (unchecked), and two dropdown menus for "Leg" and "Day" (both empty).
- Print Recipes:** Contains a checkbox for "Print Recipes" (checked), a "Recipe Workbook" dropdown menu (populated with a list of recipe workbooks), and a checkbox for "Print All Recipes" (checked).

The "Recipe Workbook" dropdown menu is open, showing the following list of files:

- RecipeBookMine.xls
- RecipeBookNYT.xls
- RecipeBookPackaged.xls
- RecipeLunch.xls
- RecipeNew.xls
- RecipeSimple.xls

Figure 73, Print Recipes

In the screen above, I have selected the option Print Recipes and now the Recipe Workbook drop down list has been populated with all recipe workbooks in the active folder.

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Figure 74, List of Recipes to Print

I have selected the RecipeBookMine.xls workbook and now the Recipe drop down list contains all of the recipes in that workbook. I can select an individual recipe or check the option to print all recipes in the workbook.

Lamb Chops in Chutney Sauce Recipe					
Lamb Chops in Chutney Sauce					
Ingredients List				Recipe Instructions	
Qty	Unit	Ingredient Item	Comments	Step Nr	Instructions
1	Rack	Lamb Chop	Loin chops, split, but not separated. Trimmed of excess fat		Mix the Chipotle, 5-Spice and pepper and coat the
2	TableSpoon	Chutney		1	chops with the mixture
					Melt 2tblsp butter in skillet until foaming subsides
				2	then brown the chops on all sides
					Leave the chops fat side up, add the wine and
					allow alcohol to boil off. Add the chutney and
					garlice. Mix well, cover and reduce heat. Cook
				3	for 20 minutes.
					Remove chops from skillet. Reduce the sauce to
				4	thicken and add remaining butter. \
					Separate chops into servings and pout sauce
				5	over.
1	Cup	Wine, Red			
1/2	TeaSpoon	Chinese 5 Spice			
1/2	TeaSpoon	Chipotle, Ground			
	Each	Pepper			
1	Clove	Garlic	Crushed		
4	TableSpoon	Butter			

Figure 75, Recipe Printout

I selected the Lamb Chop recipe, which is printed above.

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In the future the Print Page options will include the ability to print all of the recipes for a voyage or a leg of that voyage.

Provisioning Report

The screenshot shows the 'Boat Provisioner 1.96d' application window. It has a menu bar with 'Files', 'The Voyage', 'Menu', and 'Print'. The main area is divided into two sections. The left section, titled 'Recipe Print Criteria', contains two sub-sections: 'Print Menu' and 'Print Recipes'. 'Print Menu' has a 'Menu Workbook' dropdown, a 'Print Menu for Voyage' checkbox, and 'Leg' and 'Day' dropdowns. 'Print Recipes' has a 'Recipe Workbook' dropdown, a 'Print All Recipes' checkbox, and a 'Recipe' dropdown. A 'Print' button is at the bottom of this section. The right section, titled 'Create & Print the Provision List', contains three radio buttons: 'Provisions for All Legs', 'Provisions for Next Leg', and 'Provisions for Selected Legs'. A listbox shows 'Leg 1', 'Leg 2', and 'Leg 3', with 'Leg 2' selected. Below the listbox are 'Sort Key 1', 'Sort Key 2', and 'Sort Key 3' dropdowns. There is also a 'Use Inventory Workbook' checkbox and a 'Create Provision List' button. At the bottom of the window are 'Close' and 'Minimize' buttons.

Figure 76, Provision List Report

Once a menu has been completed a Provision List can be generated to identify all items that must be onboard for the meal plans in the Menu workbook. In the example above the menu covers three legs of a voyage (identified in the listbox in the upper right corner). There are radio buttons to allow the Provision List to be generated for all legs of the voyage or selected legs.

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Create & Print the Provision List

☐ Provisions for All Legs
☐ Provisions for Next Leg
☒ Provisions for Selected Legs

Provision List Sort Keys

Sort Key 1
Sort Key 2
Sort Key 3

☐ Use Inventory Workbook

Create Provision List

Figure 77, Provision List Sort Options

The Provision List can also be sorted to make it more useful as a shopping list.

Create & Print the Provision List

☐ Provisions for All Legs
☐ Provisions for Next Leg
☐ Provisions for Selected Legs

Provision List Sort Keys

Sort Key 1
Sort Key 2
Sort Key 3

☐ Use Inventory Workbook

Create Provision List

Figure 78, Sort Keys Specified

In this case I have specified that the Provision List be sorted by first by Leg1, second by Category, then by Item . This will put all items required by the menu plan for the first leg of the voyage at the top of the list. This identifies the items that must be purchased

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before departure. The items on the subsequent legs might be purchased after arrival at the Leg 1 destination. Within the leg the items will be sorted by Category. This may help with the shopping as all dairy items for Leg 1 will be in one place on the list. The Item Name sort key puts the items within each Category in alphabetic order.

Create & Print the Provision List

☐ Provisions for All Legs

☐ Provisions for Next Leg

☐ Provisions for Selected Legs

Leg 1
Leg 2
Leg 3

Provision List Sort Keys

Sort Key 1: Leg1

Sort Key 2: Category

Sort Key 3: Item Name

☐ Use Inventory Workbook

Create Provision List

Figure 79, Comparing the Provision List Against the Boat Inventory

A planned option for the Provision List is compare each item against the items in the BoatRecordsVBA inventory database. This feature is not currently available and the checkbox to activate the Inventory compare has been disabled.

When all of the Provision List options have been selected, click on the Create Provision List button.

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Manually Convert Provision List Units

Item whose units cannot be converted

Bread

Convert Units

Existing Unit for Item	New Unit for Item	Quantity of New Unit	Convert Factor to Existing	Resultant Quantity to Add
Serving	Slice	2	X	=

Ignore This Ignore All Reverse Convert

☐ Save this Conversion Factor

Figure 80, Manual Conversion of Units

During the generation of the Provision List the program will attempt to automatically reconcile different units for a given item so that the list will have only one entry for each item. The program will convert all compatible units (e.g., volume units such as pints and quarts or weight units such as ounces and grams). However not all of the different units can be resolved by the program. In the screen capture above the Manual Unit Conversion form has been opened for the “Bread” item in the menu plan. The program has already added Bread to the Provision List with a unit of “Serving”. Now the program has found a Bread ingredient specified with a “Slice” unit. The program cannot resolve the relationship between these two units. So the Manual Unit Conversion form has been opened to allow the user to specify the conversion factor for these two units.

The easiest response to this form is to click the “Ignore This” button. In this case no conversion factor is required. The program will process the Slices of Bread as a separate item in the Provision List. Some units cannot be realistically converted to each other.

If you don’t want to specify conversion factors for any of the incompatible units in the Menu Plan, click on the “Ignore All” button and all unconvertible units will get a separate entry in the Provision List. If the button is clicked you will not see the Manual Unit Conversion form again on this Provision List generation.

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The dialog box is titled "Manually Convert Provision List Units". It contains a text box for "Item whose units cannot be converted" with the value "Bread". Below this is a section titled "Convert Units" which includes a table with the following data:

Existing Unit for Item	New Unit for Item	Quantity of New Unit	Convert Factor to Existing	Resultant Quantity to Add
Serving	Slice	2	.5	1

Below the table are four buttons: "Ignore This", "Ignore All", "Reverse", and "Convert". The "Convert" button is highlighted with a blue circle. To the right of the buttons is a checkbox labeled "Save this Conversion Factor".

Figure 81, Entering a Conversion Factor

In this case I have decided to enter a conversion factor between the Bread units of Serving and Slice. I have decided that one Serving of Bread should be two slices of Bread. This means one Slice of Bread is $\frac{1}{2}$ of a Serving of Bread. So I have entered "0.5" as the conversion factor between these two units. The Resultant Quantity to Add text box now shows that the two slices of Bread specified will be processed as a single Serving.

Now the "Convert" button has been enabled. Clicking that button perform the unit conversion and the form will disappear.

The dialog box is titled "Manually Convert Provision List Units". It contains a text box for "Item whose units cannot be converted" with the value "Water". Below this is a section titled "Convert Units" which includes a table with the following data:

Existing Unit for Item	New Unit for Item	Quantity of New Unit	Convert Factor to Existing	Resultant Quantity to Add
Serving	Cup	1		

Below the table are four buttons: "Ignore This", "Ignore All", "Reverse", and "Convert". The "Reverse" button is highlighted with a blue circle. To the right of the buttons is a checkbox labeled "Save this Conversion Factor".

Figure 82, Reversing the Unit Conversion

In this case the program cannot convert the units of "Serving" and "Cup" for water. Serving is pretty ambiguous (it was for Bread as well). I have decided to reverse the units, that is switch the base unit for water from Serving to the volume unit of Cup.

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Manually Convert Provision List Units

Item whose units cannot be converted
Water

Convert Units

Existing Unit for Item	New Unit for Item	Quantity of New Unit	Convert Factor to Existing	Resultant Quantity to Add
Cup	Serving	1	X	=

Ignore This Ignore All Reverse Convert ☐ Save this Conversion Factor

Figure 83, The Units Are Reversed

When I click the Reverse button the units on the form have been reversed. Now the “Existing Unit for Item” is “Cup” and the “New Unit for Item” is serving. So now I have to provide a conversion factor for the reversed unit relationship.

Manually Convert Provision List Units

Item whose units cannot be converted
Water

Convert Units

Existing Unit for Item	New Unit for Item	Quantity of New Unit	Convert Factor to Existing	Resultant Quantity to Add
Cup	Serving	1	X 1	= 1

Ignore This Ignore All Reverse Convert ☐ Save this Conversion Factor

Figure 84, Converting the Reversed Unit

In the screen capture above I have specified a conversion factor of “1” between Cup and Serving. When I click the “Convert” button the Water units in the Provision List will be changed from Serving to Cup and converted between the two units based on the factor entered in the form.

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Check	Provision Item Name	Category	Units	Total Rqrd	Leg 1 Qty Rqrd	Leg 2 Qty Rqrd	Leg 3 Qty Rqrd
	Milk, Evaporated	Dairy	Cup	6.25	0.5	2	4
	Rum	Alcohol	Ounce	2.5	1		1.5
	Tea, Hot	Beverage	Serving	1	1		17
	Sugar	Condiment	Table Spoon	2.5	1		1.5
	Syrup, Maple	Condiment	Each	2	1		1
	Flour	Grain	Table Spoon	5.5	1		5
	Bread		Serving	23	1		
	Doughnuts		Serving	6	1	2	3
	Tea, Iced		Serving	14	1	4	9
	Water		Quart	4	1	3	3.375
	Cheese, Parmesan	Dairy	Table Spoon	23	2		6
	Cheese, Sliced	Dairy	Each	27	2	4	9
	Butter	Dairy	Table Spoon	51.5	3	18	29
	Coffee		Serving	17	4	4	9
	Eggs	Dairy	Each	26	5	6	15
	Wine, Red	Alcohol	Cup	4		3	1
	Wine, White	Alcohol	Cup	0.5		0.5	
	Chutney	Condiment	Table Spoon	2		2	
	Mayonaise	Condiment		3			3
	Mustard	Condiment	Each	2			2
	Olive Oil	Condiment	Cup	3.6875		0.0625	1.75
	Peanut Butter	Condiment	Table Spoon	2		2	
	Preserve, Fruit	Condiment	Table Spoon	2		2	
	Vinegar, Balsamic	Condiment	Table Spoon	10.5		7.5	4.25
	Cream	Dairy	Cup	2		2	
	Rice, Long Grain	Grain	Cup	1.5			1.5
	Chinese 5 Spice	Herb/Spice	Tea Spoon	1		1	
	Chipotle, Ground	Herb/Spice	Tea Spoon	4		1	3
	Chipotle, Whole	Herb/Spice	Each	2			2
	Habanera, Ground	Herb/Spice	Dash	2		2	
	Pepper	Herb/Spice	Tea Spoon	6		5	
	Chicken Stock	Liquid	Cup	1.5			1.5
	Bacon	Meat	Slice	5.5		4	1.5
	Beef, Ground	Meat	Pound	0.75			0.75
	Chicken Thigh	Meat	Each	3			3

Figure 85, The Provision List Report

Above the first page of the Provision List for the Menu Plan has been created and can be printed.

Advanced Setup

Running BoatProvisionerVBA as an Excel Add-In

Although this program will run just fine as a normal Excel Workbook with macros, there are a few advantages to running the program as an Excel Add-In application.

1. The application is immediately available in the background whenever Excel is running. No need to first load the application. The "Food" button is always available.
2. Eliminates the "Enable Macros" message box when the application is loaded.
3. The application workbook does not take up any space in the Excel workspace, eliminating some clutter in that area.

The process of setting up BoatProvisionerVBA as an Add-In is very simple and is described below.

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An MS Excel Workbook to Plan and Provision for a Voyage

Installing BoatProvisionerVBA as an Excel Add-In

The first step in the Add-In installation is to load the workbook in Excel as show in the screen below.

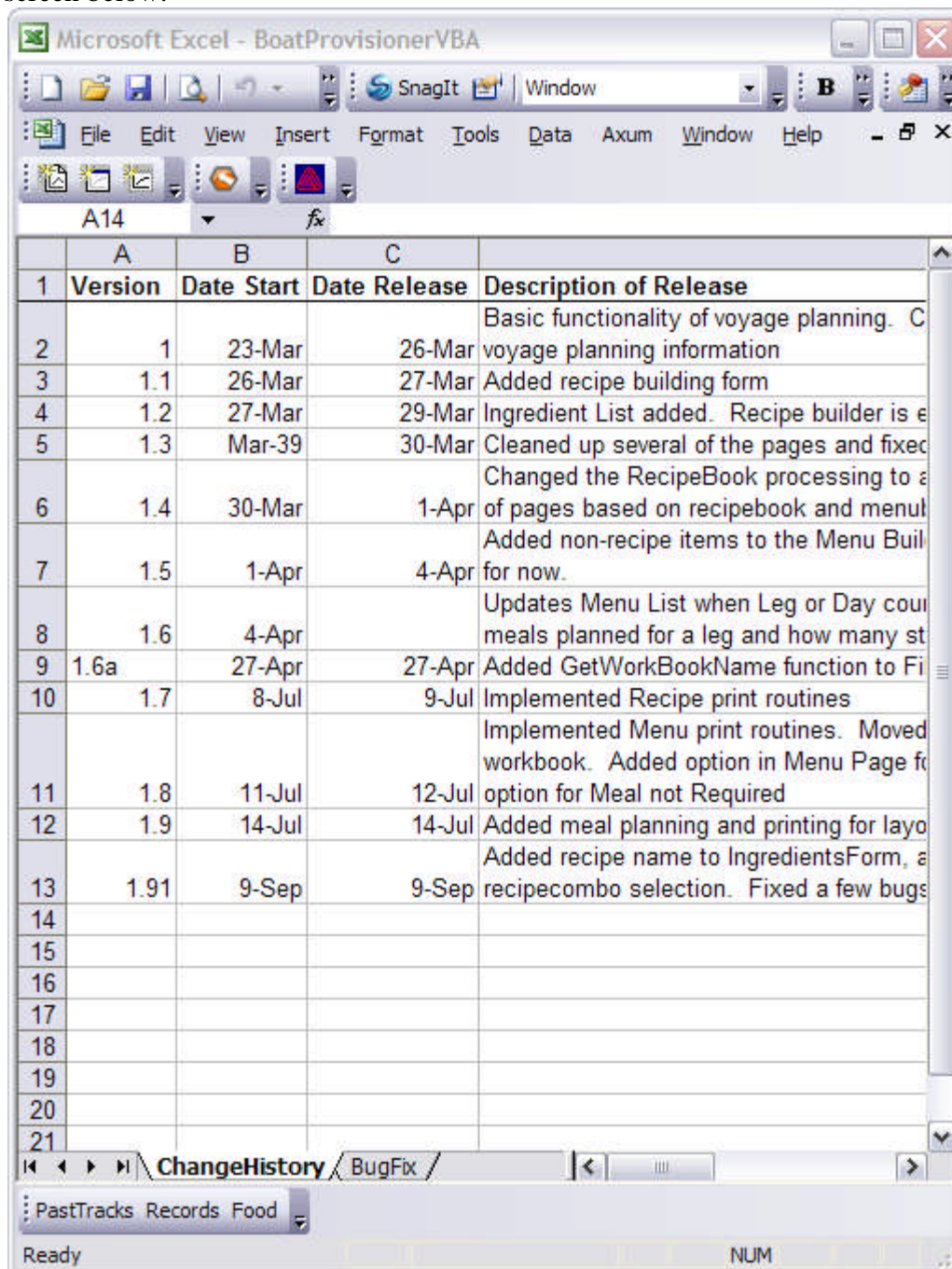


Figure 86, BoatProvisionerVBA loaded as a Workbook

The next step is save the workbook as an Add-In

BoatProvisionerVBA

An MS Excel Workbook to Plan and Provision for a Voyage

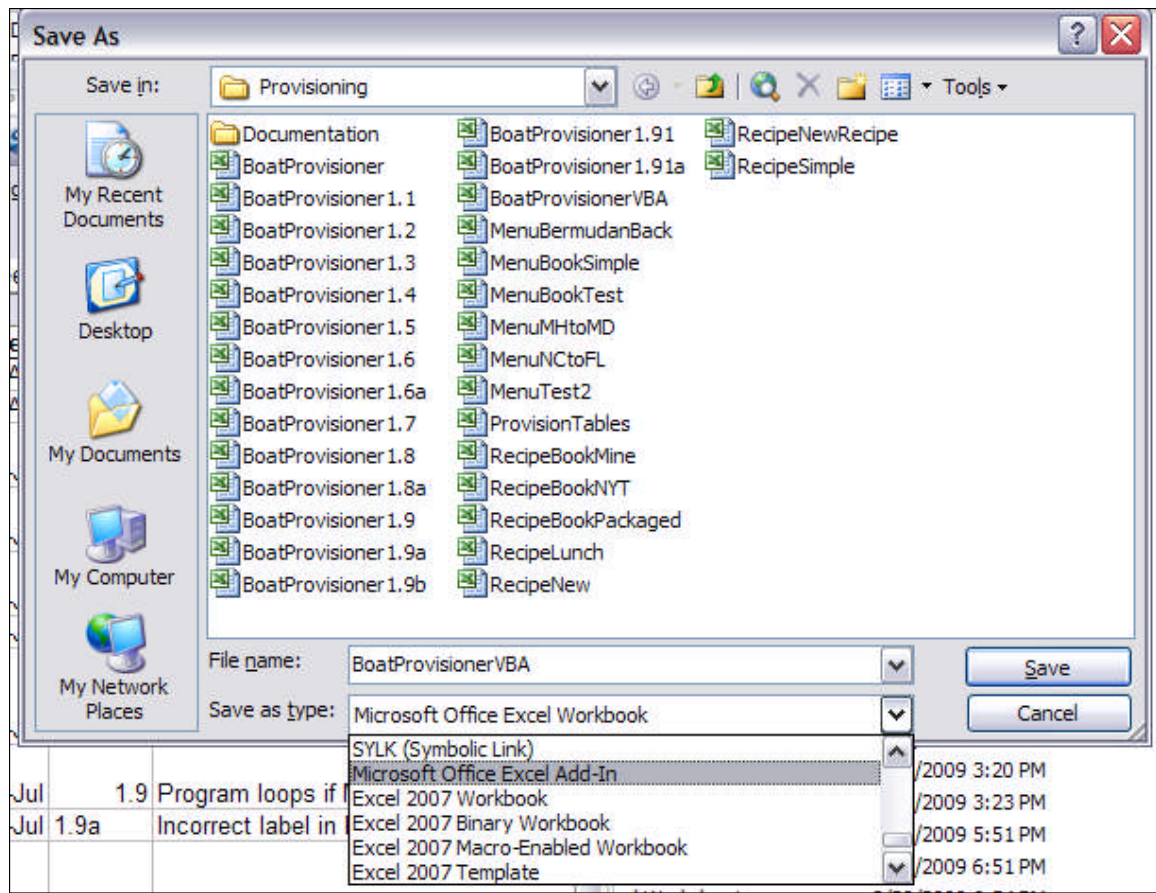


Figure 87, Saving the Workbook as an Add-In

Using the File/SaveAs menu I have selected the “Microsoft Office Excel Add-In” type from the drop down menu.

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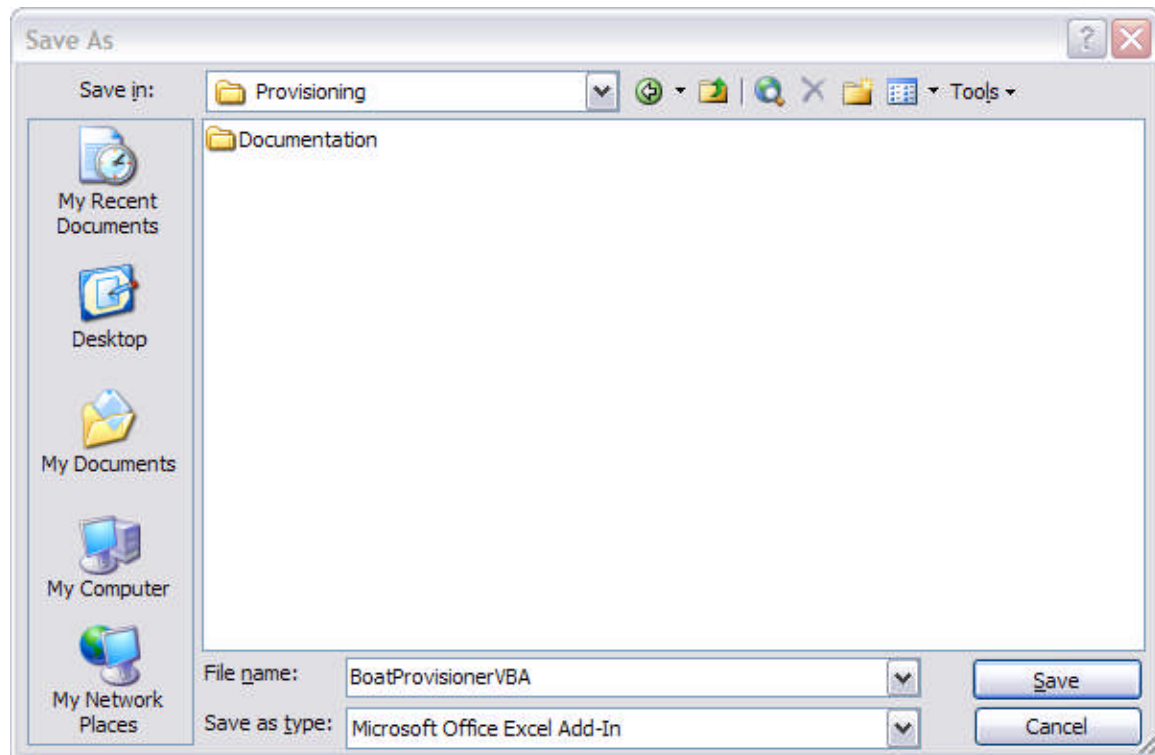


Figure 88, Selecting the Folder for the Add-In

MS Office products default to saving all Add-In applications in specific folder, I prefer to keep all of the BoatProvisionerVBA files in a single folder (Provisioning), so I have browsed to that folder before saving the workbook. It is perfectly OK to use the default MS Office folder for this purpose.

Note: These documentation screens were captured using MS Excel 2003. With later versions of MS Office and Excel these menus may look a little different. I believe MS Excel 2007 uses two types of Add-Ins, those with macros and those without macros. Although I have never tested this application with Office 2007, I assume it must be saved as an Add-In with macros.

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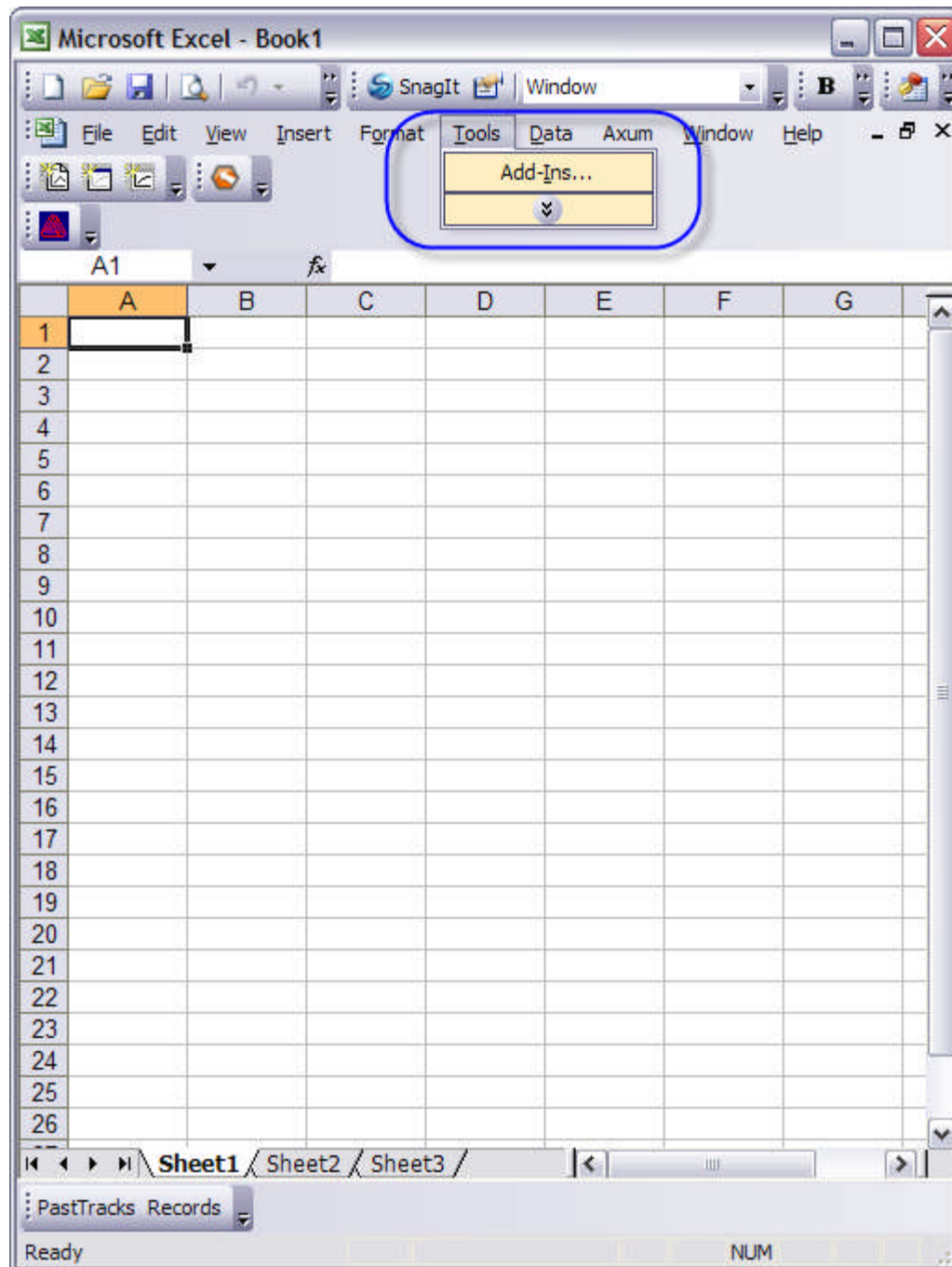


Figure 89, Tools/Add-Ins Menu Selection

I clicked on the save button and the workbook has now been saved as an Add-In type – BoatProvisionerVBA.xla.

Next I click on the Tools menu in Excel and select Add-In. For whatever reason the Add-In option is often grayed-out by Excel. If that is the case, just close and re-open Excel and the Add-In menu option should be available.

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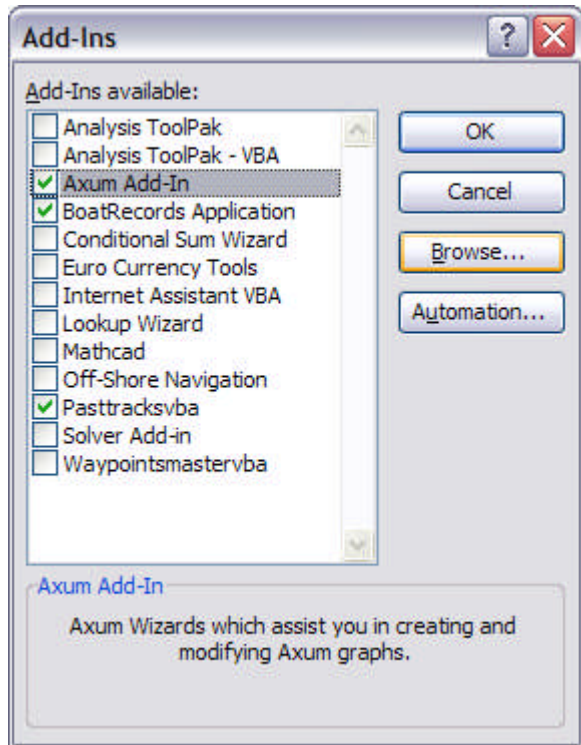


Figure 90, The Add-Ins Window

Clicking on Add-In opens the Add-Ins window, which is used to install and activate the Add-In application. As you can see in the screen above I have installed a lot of Add-Ins, but BoatProvisionerVBA is not among them. To add this application to the list I clicked on the Browse button.

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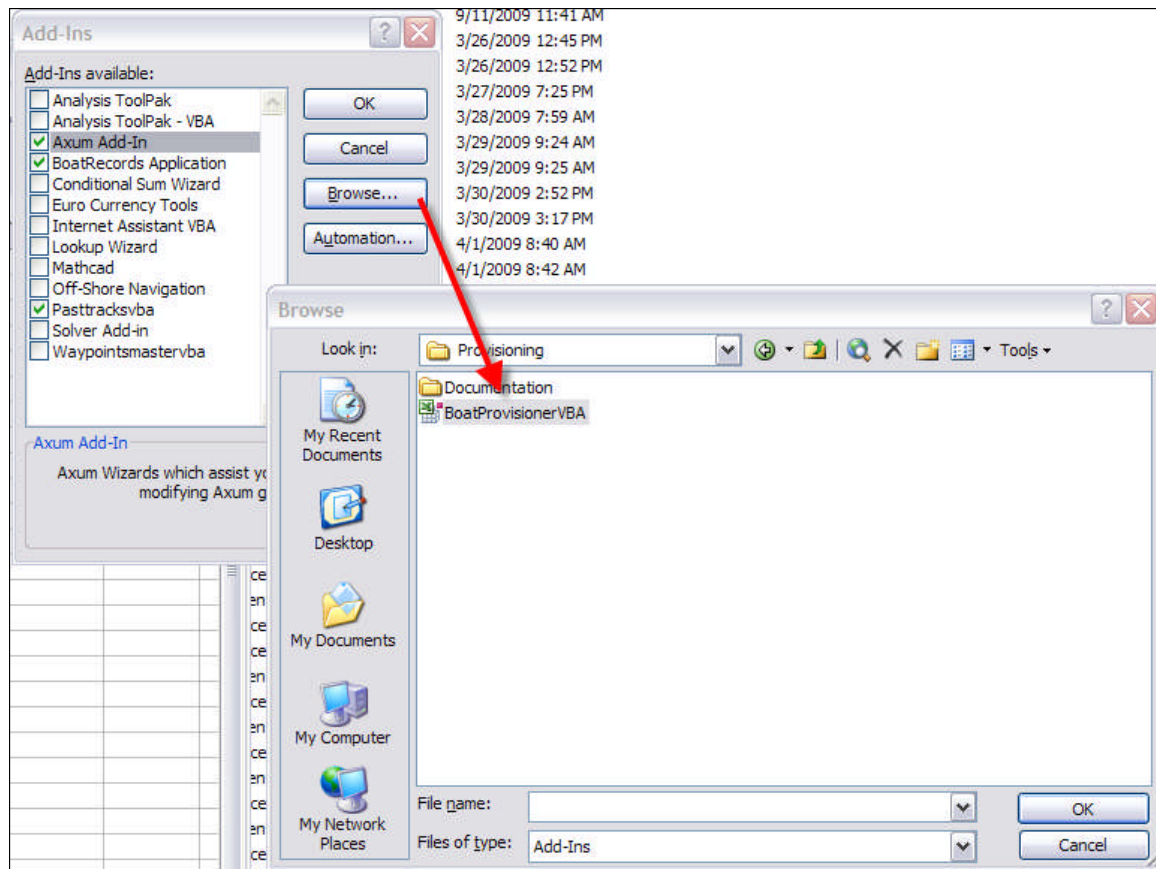


Figure 91, Installing BoatProvisionerVBA as an Add-In

The Browse button opens the Browse window, which I have used to navigate to the folder where I save BoatProvisionerVBA as an Add-In type and clicked on that file.

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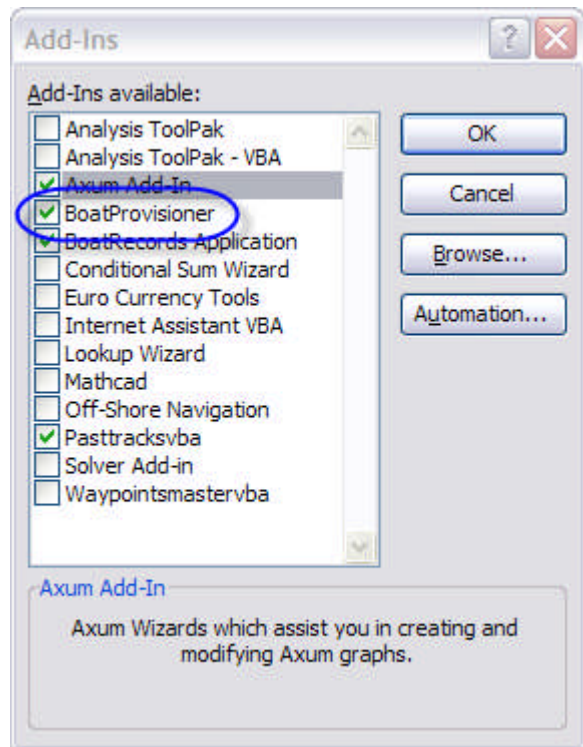


Figure 92. BoatProvisionerVBA Installed as an Add-In

Now BoatProvisioner is included in the list of Add-ins. The box next to the application has been checked to make this Add-In active.

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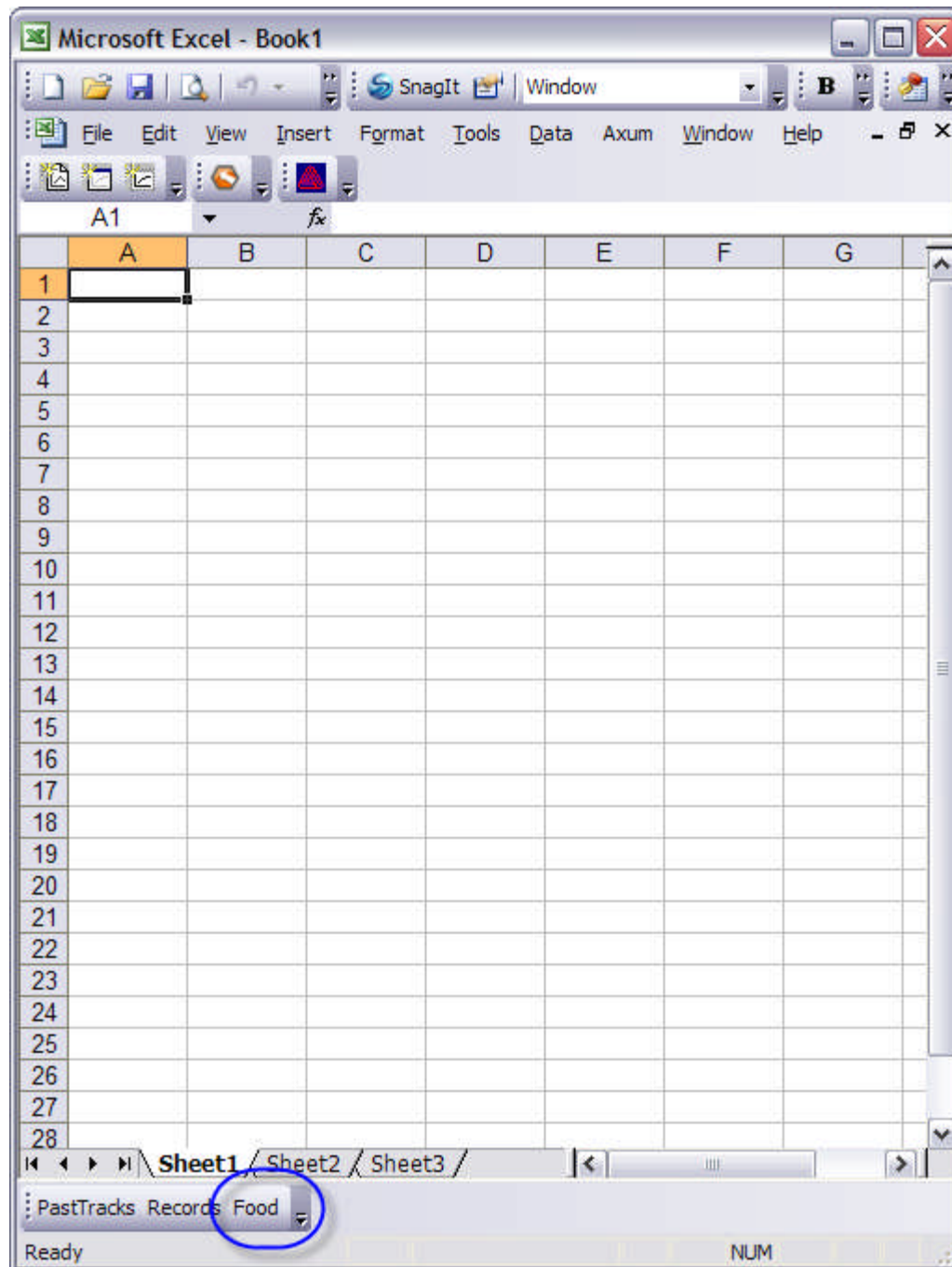


Figure 93, BoatProvisionerVBA Running as an MS Excel Add-In

When I clicked the OK button in the application is loaded into the background of Excel and the “Food” button is now visible and active. The application workbook is not visible in any of the Excel windows, which provides less clutter in the Excel workspace. As long as I leave the BoatProvisioner box in the Add-Ins window checked the application will be loaded and available any time Excel is running.

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De-installing BoatProvisionerVBA as an Excel Add-In

There may be times when you want run BoatProvisionerVBA as an Add-In and times you prefer to load the program as a workbook. The simple way to turn off the Add-in is to uncheck the box in the Add-Ins window.

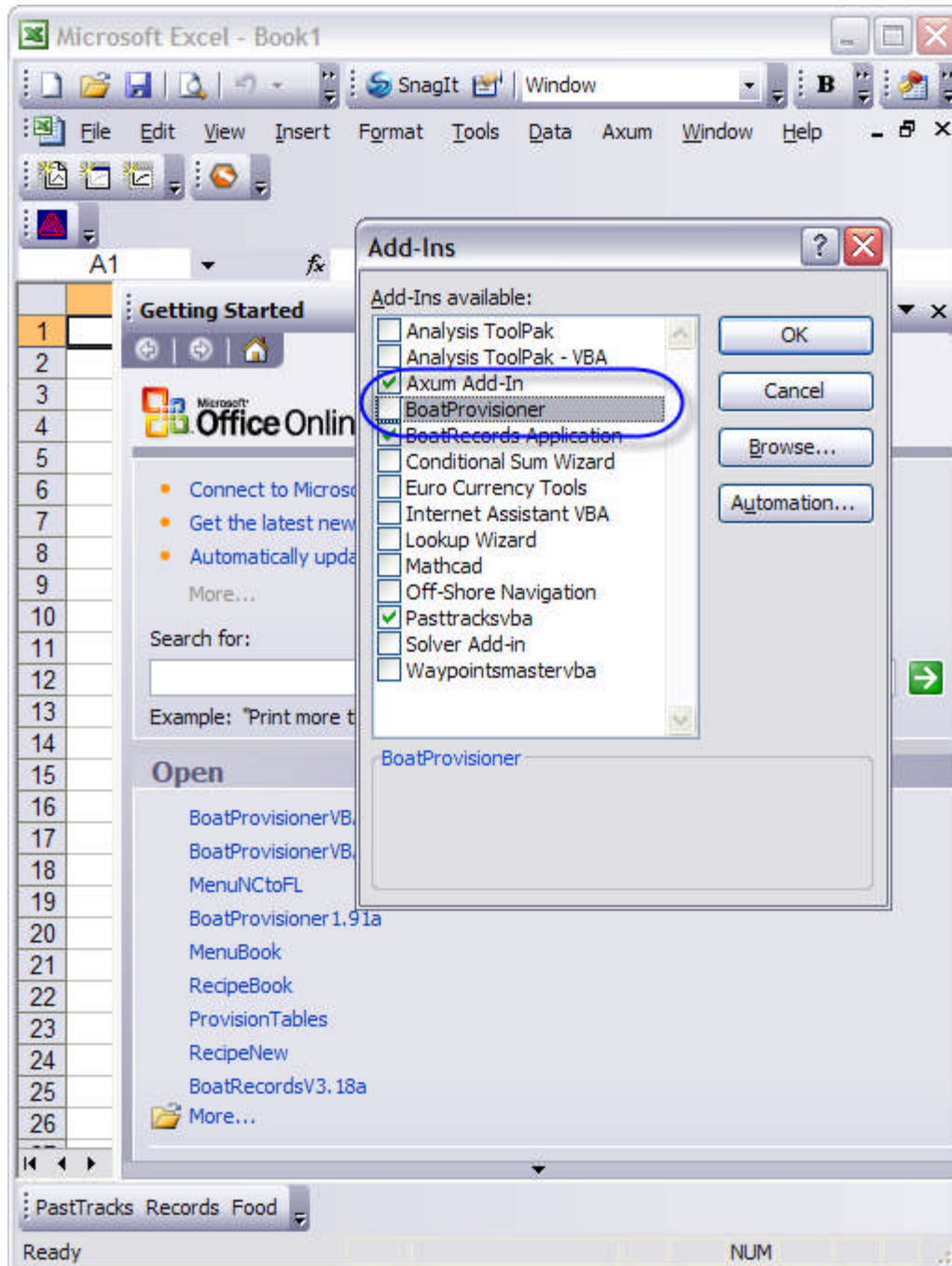


Figure 94, Turning Off BoatProvisionerVBA as an Add-In

In the screen above I have unchecked the box next to BoatProvisioner

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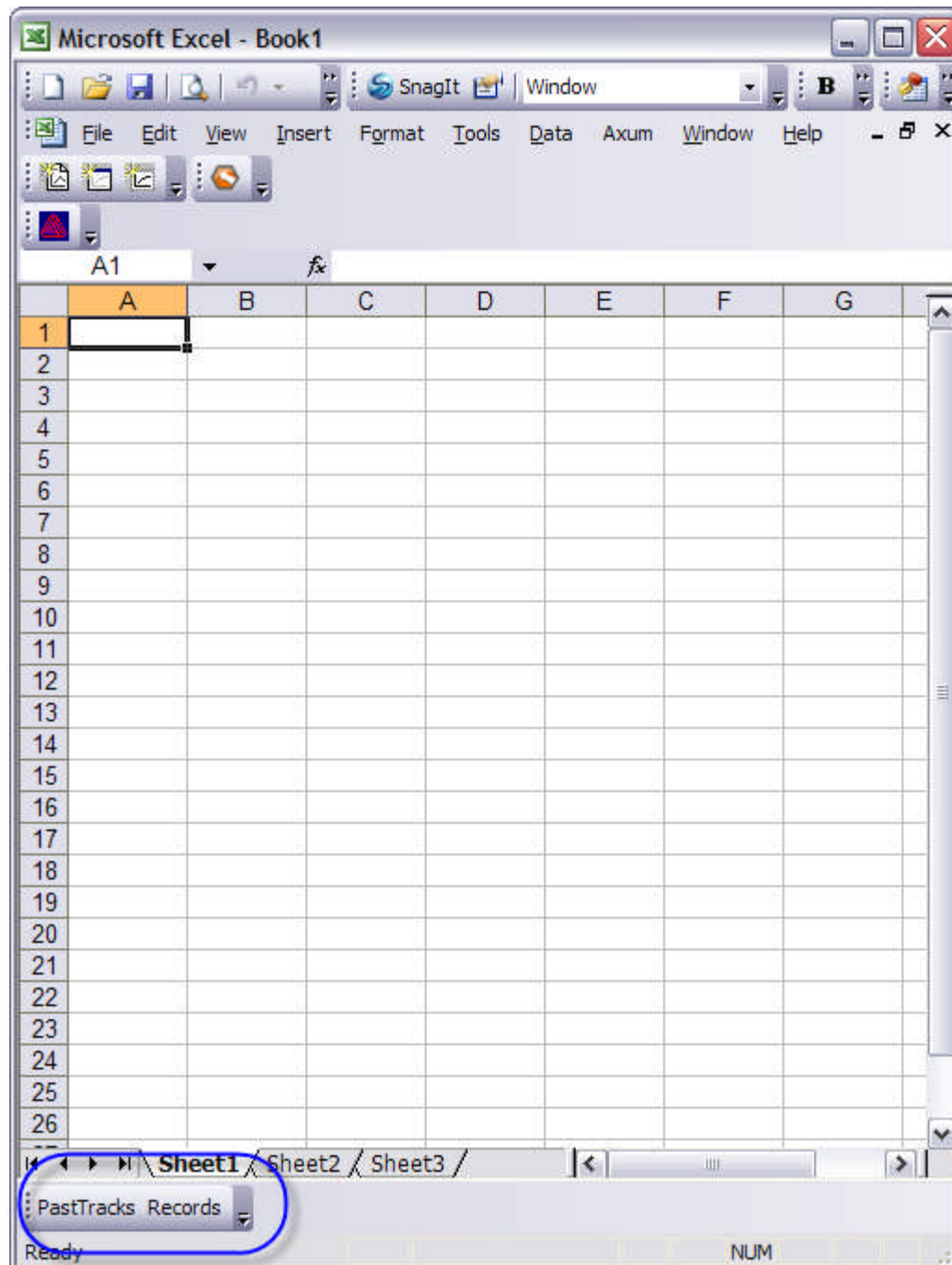


Figure 95, BoatProvisionerVBA No Longer Available

When I click the OK button the BoatProvisionerVBA Add-In is unloaded and the “Food” button has disappeared from the command bar at the bottom of the screen.

As long as I leave that box in the Add-Ins window unchecked, BoatProvisionerVBA will not be loaded in the background of Excel. If I want to run the program I will have to load the workbook version.

Maybe you decide that you never want to run the application as an Add-In again and you don’t want it taking up space in the Add-Ins window. MS Excel 2003 doesn’t provide a

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simple way to just remove the application from that window. The only way I am aware of to remove it from the list is to delete or move the .xla file. There is no harm in deleting the Add-In file as long as the workbook (.xls) version is still available. You can always re-create the Add-In version from the workbook version.

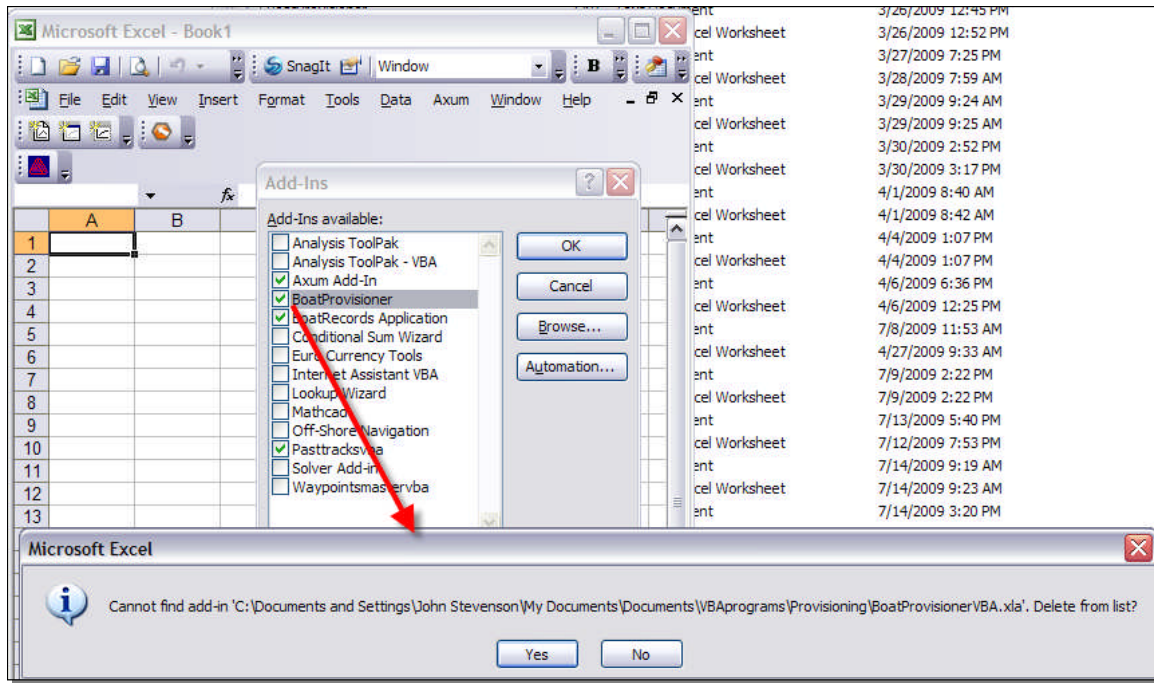


Figure 96, Removing BoatProvisionerVBA from the Add-Ins List

In the screen capture above I have deleted the BoatProvisionerVBA.xla file, re-opened the Add-Ins window and checked the box next to BoatProvisioner. Excel cannot load the missing file and provides a message box with the option to delete the application from the Add-Ins list.

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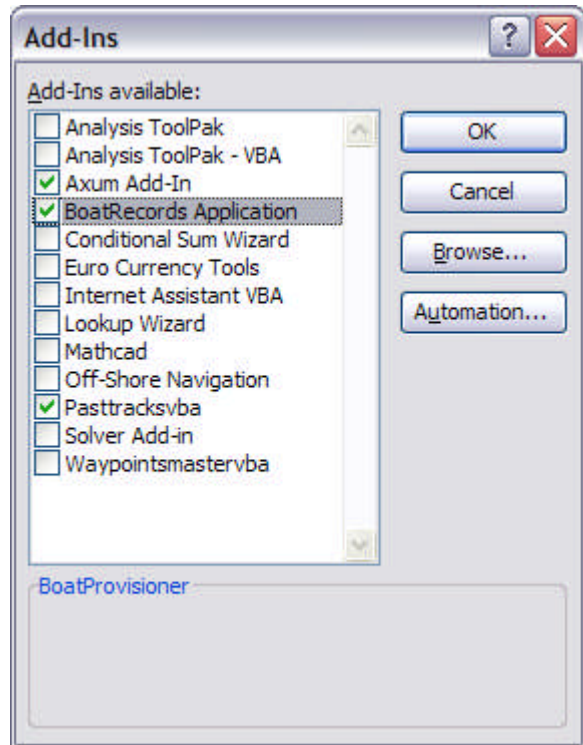


Figure 97, BoatProvisionerVBA No Longer and Excel Add-In

When I click “Yes” on the message box BoatProvisioner has been removed from the Add-Ins list.