

## **DITA-OT plug-in for work instructions**

8 March 2024

## DITA-OT plug-in for work instructions

Say goodbye to manually created lists and hello to accuracy and efficiency!

## Pleased to meet you

Pieterjan Vandenweghe



- Information Architect
- Working with DITA > 10 years
- Creating DITA-OT plug-ins:
  - PDF
  - HTML5

## **About Flow**

- Based in Belgium
- Technical writing
- Technical communication consulting & coaching
- Training:
  - Structured authoring and information modeling (DITA)
  - Technical writing
  - Tools: oXygen XML Author, Adobe FrameMaker...
- Content strategy
- Information architecture
- Template design

## Challenge

- Work instructions for train maintenance (SNCB) need the following information:
  - Summary of the required tools, spares and supplies at the front of the work instruction
  - Detailed information about the required tools, spares and supplies for every step

**Problem:** Inconsistencies between the summaries and the information further down in the content.

- Some items mentioned in the steps were not mentioned in the summaries.
- The summaries contained items which were not mentioned further down in the steps.

### **Challenge for technical writers**

- You need to add the information twice:
  - Add the required tools, spares and supplies in every step of the work instruction
  - Create a summary of required tools, spares and supplies at the start
- A complete work instruction consists of different topics.

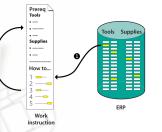
### **Mechanic's perspective**

Incorrect summaries lead to interruptions of the work.

## **Project objective**

Use the information from the ERP system
 Create a DITA-OT plug-in that:

- Minimizes the work for the technical writers
- Ensures correct information for the mechanic



Automatically generate summaries (lists of tools and supplies) at the front of the work instruction.

08/03/24

Flow bv

## Stages in the project

# DITA specialization

# DITA template

### DITA OT plug-in

## **DITA** specialization

- New content type: Work instruction
  - Based on the task content type
  - Extra elements:
    - Tools, supplies and spares per step
    - Element for SAP articles
    - Specific summary elements

#### **Tools**, supplies and spares per step

1. step cmd Cut the softened butter into small cubes and cream it together with the sugar.

info>You car	a use a kitchen appliance for this step. 😝 👘
stepreq Req	uirements for current step:
tools Tools	:
• tool	Qty: 1 Un: nn 🗈 ( TOODOOD14 ) Kitchen appliance nn (tool
• tool	Qty: 1 Un: nn 🗈 ( 100000016 ) Knife nn (1001
tools	
supplies Sup	pplies:
supply	Qty: 120 Un: 0 In E ( SUPDODODO1 ) Butter (nn (Supply)
supply	Qty: 8 Un: 0 In Supposed ( Supposed Supposed ) Brown sugar ( Supply
supplies	
e stepreq	

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#### **SAP** articles

<nn erp\_id="SUP000001" id="000000001">Butter</nn>

Export from SAP with the following information:

Unique ID = Identical to ID in SAP Description of the article

#### **Summary elements**

taskbody prelreqs Before you begin:

summary-tools summary-tools

summary-spares summary-spares

summary-supplies summary-supplies (summary-supplies)

## Work instructions template

- Fixed structure of the DITAMAP file
- Rules for adding the information on the required tools, spares and supplies in every step

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#### **DITAMAP structure**

- 😵 Tips for raising happy kids
- 🗉 🕮 frontmatter
  - 🖲 🎩 booklists
  - Reusables
    - SAP articles {sap}
    - Cookies to make your life "batter"
    - Making chocolate chip cookies
      - Making sugar cookies

File with prerequisites <chapter/>
Various tasks <topicref/>

### **DITA file structure**

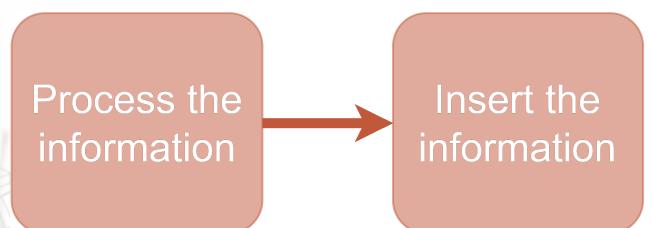
- After every step you can add the required tools, spares and supplies in a <stepreq/> element.
- Every <tool/>, <supply/>, <spare/> element needs the following info:
  - Quantity
  - Unit (if applicable)
  - SAP article: <nn/>

step

1.	step) cmd Cut the softened butter into small cubes and cream it together with the sugar.
	Info You can use a kitchen appliance for this step. 😝 (Info
	stepreg Requirements for current step:
	tools) Tools:
	• tool Qty: 1 Un: nn 🗈 ( 100000014 ) Kitchen appliance (nn (tool
	• tool Qty: 1 Un: m 🖾 ( 100000016 ) Knife m (tool
	< tools
	supplies Supplies:
	• supply Qty: 120 Un: 0 In C ( SUPDOCODI ) Butter (nn (Supply)
	• supply Qty: 8 Un: 9 In C ( SUPDODD15 ) Brown sugar (In (Supply)
	supplies
	€ stepreq

## DITA-OT plug-in

- Works in the preprocessing phase
- Works in two phases:



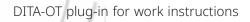
### **Phase 1: Process the information**

- 1 Collect the information from the various tasks in a work instruction.
- 2 Sort the information per unique *erp\_id*.
- 3 Add the quantities together per *erp\_id* if needed:
  - <supply/>
  - <spare/>

4 Save the information in a separate file.

#### **Phase 1: Process the information**

- 🧟 .job.xml
- 🖀 american-cookies.dita
- 👕 recipes.dita
- recipes.dita\_summary.xml
- necipes-cookies.ditamap
- recipes-cookies\_MERGED.xml
- relflagimage.list
- 1 sap\_articles.dita
- sap\_articles.dita\_summary.xml
- subject\_scheme.dictionary
- subrelation.xml
- usr.input.file.list
- 📸 zandkoeken.dita



#### **Phase 1: Process the information**

#### <summary-supplies>

<supply unit="gr" class="+ topic/li wrkinstr-d/supply "
 xtrf="file:/C:/Github/ditaOtDav2024/ documentation/american-cookies.dita"
 xtrc="supply:1;21:58" count="2" sum="345" id-unique="000000001"
 >Butter</supply>
<supply unit="gr" class="+ topic/li wrkinstr-d/supply "
 xtrf="file:/C:/Github/ditaOtDay2024/\_documentation/zandkoeken.dita"
 xtrc="supply:2;23:58" count="1" sum="150" id-unique="000000002"
 >Granulated sugar</supply>
<supply unit="gr" class="+ topic/li wrkinstr-d/supply "
 xtrf="file:/C:/Github/ditaOtDay2024/\_documentation/zandkoeken.dita"
 xtrc="supply:2;23:58" count="1" sum="150" id-unique="000000002"
 >Granulated sugar</supply>
<supply unit="gr" class="+ topic/li wrkinstr-d/supply "
 xtrf="file:/C:/Github/ditaOtDay2024/\_documentation/american-cookies.dita"
 xtrc="supply:3;30:56" count="2" sum="16" id-unique="000000003"
 >Vanilla sugar</supply>

#### **Phase 2: Insert the information**

## 1 Populate the summary elements with the information from the summary file.



 recipes.dita [C:\temp\recipes-cookies\recipes.dita] - <oXygen/> XML Editor

 File
 Edit
 Find
 Project
 Options
 Tools
 Document
 Window
 Help

#### 

recipes	.dita 🗙
task	
85	
86 🗸	<taskbody <="" class="- topic/body task/taskbody" th="" xtrc="taskbody:1;5:15"></taskbody>
87	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/recipes.dita"&gt;</pre>
88 🗸	<prelreqs <="" class="+ topic/section task/prereq wrkinstr-d/prelreqs" pre=""></prelreqs>
89	id="prelreqs_pyj_4lk_f1c" xtrc="prelreqs:1;6:45"
90	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/recipes.dita"&gt;</pre>
91 🔻	<pre><summary-tools <="" class="+ topic/ul wrkinstr-d/summary-tools" pre=""></summary-tools></pre>
92	id="summary-tools_fxf_4lk_f1c" xtrc="summary-tools:1;7:61"
93	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/recipes.dita"&gt; )</pre>
94 🗸	<tool <="" th="" xmlns:mm="http://www.miramo.com/XSL/Transform"></tool>
95	class="+ topic/li wrkinstr-d/tool " count="1"
96	id-unique="000000007" sum="1" xtrc="tool:1;54:44"
97	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/zandkoeken.dita"</pre>
98	>Cling film
99 🗸	<tool <="" th="" xmlns:mm="http://www.miramo.com/XSL/Transform"></tool>
10-	class="+ topic/li wrkinstr-d/tool " count="2"
101	id-unique="000000008" sum="2" xtrc="tool:2;73:44"
102	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/american-cookies.dita"</pre>
103	>Baking paper
104 🗢	<tool <="" th="" xmlns:mm="http://www.miramo.com/XSL/Transform"></tool>
105	class="+ topic/li wrkinstr-d/tool " count="2"
106	id-unique="000000009" sum="2" xtrc="tool:3;91:44"
107	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/american-cookies.dita"</pre>
108	>Cooling rack
109 🗸	<tool <="" th="" xmlns:mm="http://www.miramo.com/XSL/Transform"></tool>
110	class="+ topic/li wrkinstr-d/tool " count="1"
111	id-unique="000000014" sum="1" xtrc="tool:1;18:44"
112	<pre>xtrf="file:/C:/Github/ditaOtDay2024/_documentation/american-cookies.dita"</pre>
113 114	>Kitchen appliance
114	

## Result

Before you beg				1		TOO000016
	in			Supplies		
Tools				120 g	Butter	SUP000001
1001					brown poga	307000013
Quantity	Description	Article		2 Add the vanilla s	-	
	Cling film	SUP00007			uğur.	
	Baking paper	SUP000008		Supplies		
	Cooling rack Kitchen appliance	T0000009 T00000014		8g	Vanilla sugar	SUP000003
	Knife	100000016		3 While beating the	e mixture, add the egg.	
Constant of Constant	101016			Supplies		
Supplies				supplies		
Quantity 🧹	Description	Article		1	Egg	SUP000004
345 g	Butter	SUP000001		4 Stir the milk into	the mixture.	
150 g	Granulated sugar	SUP000002		Supplies		
16 g	Vanilla sugar	SUP000003				
2	Egg	SUP000004		5 ml	Mik	SUP000011
500 g	Flour	SUP000005		5 Sift the flour and	baking powder together and stir it int	to the mixture.
1 g	Salt	SUP000006		Supplies		
8 g	Baking powder Milk	SUP000010		suppres		
5 ml 250 g	Chocolate chips (dark chocolate)	SUP000011 SUP000012		220 g	Flour	SUP000005
250 g 8 g	Brown sugar	SUP00012		8 g	Baking powder	SUP000010
10				6 Mix in the chocol	late.	
Making at a	colate chin cookies			Supplies		
	colate chip cookies					
Before you beg	in			250 g	Chocolate chips (dark chocolate)	SUP000012
Preheat the	oven to 180° C.			7 Cover the baking	tray with baking paper.	
	ter come up to room temperature.			Tools		
	ter come op to room temperature.					
Procedure				1	Baking paper	SUP000008
1 Cut the soft	tened butter into small cubes and cream it togethe	er with the sugar.		8 Spoon the cookie	dough onto the baking paper.	
You can use	a kitchen appliance for this step.					
Tools				TIP: Leave	space between the cookies so they do no	ot melt together in the oven.
loois				9 Flatten the doug	h slightly with a fork and then bake it f	for 20 minutes until golden brown.
1	Kitchen appliance	T0000014				
		2/5				
	tokies on a cooling rack to cool down.		6	5 Cover a baking tra	y with baking paper.	
10 Leave the co		10000009	6	5 Cover a baking tra Tools		5UP00008
Tools	Cooling rack	T0C000009		Tools	Baking paper	SUP000008
Tools		10000009	7	Tools 1 Put the dough bal	Baking paper Is onto the baking paper and flatten t	them slightly with a fork.
Tools	Cooling rack hocolate chip cookies in the world!	10000009	7	Tools 1 Put the dough bal	Baking paper	them slightly with a fork.
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Tools	Cooling rack hocolate chip cookies in the world! ar cookies	TOC000009	7 8	Tools           Tools           1           7         Put the dough bal           8         Bake the cookies           9         Leave the cookies	Baking paper Is onto the baking paper and flatten t for 16 minutes or until the edges turn	them slightly with a fork. golden brown.
Tools           1           Enjoy the best of           Making sugar	Cooling rack hocolute chip cookies in the world! ar cookies in	T0000009	7 8	Tools           Tools           1           7         Put the dough bal           8         Bake the cookies           9         Leave the cookies	Baking paper Is onto the baking paper and flatten t for 16 minutes or until the edges turn to cool on the baking tray for a coupl	them slightly with a fork.
Tools           1           Enjoy the best of           Making sugar           Before you beging           • Preheat the	Cooling rack hocolate chip cookies in the world! ar cookies in oven to 180° C.	T0C000009	7 8	Tools           1           7           Put the dough bal           8           Bake the cookies is cooling rack to c	Baking paper Is onto the baking paper and flatten It for 16 minutes or until the edges turn to cool on the baking tray for a coupl ol down completely.	them slightly with a fork. . golden brown. le of minutes before placing them on <i>i</i>
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## Thank you

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## Questions? Comments?



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