

Meals Per Labor Hour

Meals Per Labor Hour (MPLH) – the most common measure of productivity in school nutrition

Calculation:
$$\frac{\text{Number of meals/meal equivalents}}{\text{Number of paid labor hours}}$$

Staffing Guidelines for On-Site Production

| Number of Meals/Meal Equivalents ¹ | Meals Per Labor Hour (MPLH) for Low and High Productivity | | | |
|---|---|------|--------------------------------------|------|
| | Conventional System MPLH ² | | Convenience System MPLH ³ | |
| | Low | High | Low | High |
| Up to 100 | 8 | 10 | 10 | 12 |
| 101-150 | 9 | 11 | 11 | 13 |
| 151-200 | 10-11 | 12 | 12 | 14 |
| 201-250 | 12 | 14 | 14 | 15 |
| 251-300 | 13 | 15 | 15 | 16 |
| 301-400 | 14 | 16 | 16 | 18 |
| 401-500 | 14 | 17 | 18 | 19 |
| 501-600 | 15 | 17 | 18 | 19 |
| 601-700 | 16 | 18 | 19 | 20 |
| 701-800 | 17 | 19 | 20 | 22 |
| 801 and up | 18 | 20 | 21 | 23 |

¹ **Meal equivalents (ME)** include breakfast, snacks and a la carte sales. Lunch 1:1, Breakfast 3:2, Snack 3:1, A la carte ME = sales revenue divided by the amount of free lunch reimbursement plus the cash-in-lieu of commodities.

² **Conventional system** is preparation of some foods from raw ingredients on premises (using some bakery breads and prepared pizza and washing dishes)

³ **Convenience system** is using maximum amount of processed foods (e.g. using all bakery breads, precooked chicken, ready to serve raw fruits and vegetables, pre-portioned condiments and washing only trays and using disposable dinnerware)

~ Source: Pannell-Martin 1999

Determining Meal Equivalency

| | | | | |
|---------------------------------------|---|---------|---|------------------------------|
| Student breakfast meals served (3:2) | x | .67 | = | Breakfast meal equivalents |
| Student lunch meals served (1:1) | x | 1 | = | Lunch meal equivalents |
| Student snack meals served (3:1) | x | .33 | = | Snack meal equivalents |
| Non-program \$\$ (free reimbursement) | ÷ | \$3.645 | = | Non-program meal equivalents |

Example:

Pineapple Middle School
(conventional system)

| | # of staff | # of hours/day | Total # of hours |
|-------------------|------------|----------------|------------------|
| Management | 2 | 8 | |
| Production | 3 | 6 | |
| Part-time | 2 | 4 | |
| Cashier/Part-time | 2 | 3 | |
| | | | |

| | Meals & Sales | Equivalent | Meal equivalent |
|--------------------------|---------------|------------|-----------------|
| Student lunch | 380 | 1:1 | |
| Student breakfast | 315 | 3:2 | |
| Student a la carte Sales | \$125.00 | \$3.645 | |
| Adult a la carte Sales | \$75.00 | \$3.645 | |
| | | | |

| | | |
|--------------------------------|---|---|
| Meals per labor hour (MPLH) | = | $\frac{\text{\# of meal equivalents}}{\text{paid labor hours}}$ |
|--------------------------------|---|---|

| | | |
|------|---|--|
| MPLH | = | |
|------|---|--|

What is Pineapple Middle School's MPLH?
 Are they hitting their MPLH benchmark?
 If not, what are some changes they can make?

This institution is an equal opportunity provider.