

Meals per Labor Hour (MPLH)

Meals Per Labor Hour (MPLH) - the most common measure of productivity in School Nutrition Programs

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 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 (MEQ) include breakfast, snacks and a la carte sales. Lunch 1:1, Breakfast 3:2, Snack 3:1, A la carte MEQ = sales revenue divided by the amount of free lunch reimbursement plus the USDA food entitlement.

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	0.67	=	Breakfast meal equivalents
Student lunch meals served (1:1)	x	1.0	=	Lunch meal equivalents
Student snack meals served (3:1)	x	0.33	=	Snack meal equivalents
Non-program \$\$ (Free Reimb. Rate + USDA Foods value)*	÷	(\$x.xx + \$.xx) (\$3.37 + \$.235)*	=	Non-program meal equivalents

*This number is subject to change annually with reimbursement rate increases