

NECESSITY AND CONTENT OF THE HOSPITALS FOOD DEPARTMENT PRODUCTION PERSONNEL PLANNING

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Abstract

The dietary food departments' personnel planning problem is relevant to both public and private hospitals as these production activities affect the cost and quality of service in general. In the absence of an adequate methodology for determining the needs of a personnel amount, these activities are caused by a variety of subjective and objective factors. The purpose of this publication is to substantiate the need for production personnel planning in the hospitals' food departments and to provide a reasonable methodology for determining the number of staff required.

The proposed methodology is prepared taking into account the complexity of the prepared dietary dishes, the number of these dishes required for the manufacture and the length of the working day and the working week.

The result of numerous studies is the proposed formula (1), the application of which allows precisely calculating the required amount of production personnel: (1), where - the number of employees required, without yet having been evaluated by workers' work and rest regimes; n - number of the same dietary dishes required to produce during a day; K - coefficient indicating the complexity of dishes preparation; - a constant coefficient of labor productivity growth, it is equal to 1,14; T – duration of personnel working day. The determination of the coefficient K expressions was the main objective of the study. The final number of employees is determined as follows: (2), where N - final number of production personnel required; K - coefficient, which having been evaluated in accordance with employs' work and rest regimes.

Use of suggested methodology will help for the dietary meals producing institutions better organize production processes and optimize staff costs.

Key words: Food department, Personnel planning, Quantitative model, Zmount of necessary personnel.