

Warm up with hot Chocolate Milk!



Frequently Asked Questions

Can I use 1% Chocolate Milk?

Yes! The USDA now allows all schools to serve low-fat and/or fat-free flavored milk with reimbursable meals. Your milk bid should request 1% chocolate milk in half gallons or gallon containers. Ask your processor for availability.

What size hot chocolate milk should be offered?

8 oz. serving in a 10 oz. hot cup and lid, so it can be capped and taken on the go. A 10 oz. serving in a 12 oz. hot cup may be offered to high school students.

How should it be offered on the menu?

Consider it an additional milk choice as a part of a reimbursable meal. It can also be offered a la carte.

Can students serve themselves?

Yes, equipment is self-serve. However, confirm your own school policy for student safety. Staff monitoring can ensure proper portioning as well as safety. Staff can also pre-pour into cups as an option.

Can I reheat unused chocolate milk for the next service?

No, heated chocolate milk may separate if chilled and reheated. Always discard unused hot chocolate milk and use fresh milk for food safety and best results.



Real Milk.
Real Chocolate.
Real Good!

