Best Practices

Serving Strategy

- Provide Hot Chocolate Milk for all student meals; breakfast, lunch, supper, and even snack!
- Staff to pre-pour portions to ensure minimal contact service
- **Take Home Meals**: Serve **Hot Chocolate Milk** during pick up for take home meals. Provide one 8 ounce serving per meal.
 - Bulk Meals: Provide $\frac{1}{2}$ gallon of chocolate milk to families to serve eight 8 ounce servings. Include instructions for heating on the stove to enjoy at home
 - Stove heating instructions: For best results, milk should be heated gently and slowly. Heat just until bubbles form around the edge and steam begins to rise from the milk. Stirring frequently. Optimal temperature of 145°F, 5-10 minutes
- **Grab and Go**: Serve **Hot Chocolate Milk** from designated kiosk or cafeteria location. Have staff pre-pour serving or dispense from Cambro as requested
- Classroom Delivery: Deliver Hot Chocolate Milk to the classroom by having staff pre-pour portions utilizing insulated tote bags with cup carrier dividers or have the Cambro dispenser placed on an accessible mobile cart and serve as requested
- **Appealing Approach**: Include topping options; cocoa powder, crushed peppermint, vanilla powder, cinnamon, cocoa puff cereal

Serving Supplies

- Provide cup lids for safety and reduced spillage
- Serve in 10 ounce cups to ensure appropriate portion size
- Provide cup carrier trays for families picking up multiple meals

Powerful Promotion

- Dress up your Hot Chocolate Milk display area by downloading the posters and countertop signs to help attract students and gage interest
- Place signage in a magazine plastic stand to ensure proper sanitization occurs
- Download the digital banner to add to your school website or social media page
- Spread the word, take photos of Hot Chocolate Milk display. Use Twitter, Facebook or Instagram.
- Try these hashtags! #HotChocolateMilk or #Winterwarmup

