



WARM UP WITH **HOT** **CHOCOLATE MILK!**

Frequently Asked Questions

How can Hot Chocolate Milk be offered?

- There are many ways to prepare and serve **Hot Chocolate Milk** in larger quantities including heating chocolate milk in a steam jacketed kettle, a tilt skillet, or a larger stock pot on a stove top before serving in an insulated beverage dispenser or coffee air pot.

What size Hot Chocolate Milk should be offered?

- An 8 ounce serving in a 10 ounce hot cup and lid, so it can be capped and taken on the go.
- A 10 ounce serving in a 12 ounce 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?

- To ensure minimal contact, have foodservice staff pre-pour **Hot Chocolate Milk**

Can I reheat the milk for 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.

What should Hot Chocolate Milk service include?

- An 8 fluid ounce portion in a 10 fluid ounce hot cup and a lid so it can be capped and taken to go. Appropriate non-nutritive toppings can be offered. Examples include cinnamon, nutmeg, pumpkin pie spice, and cocoa powder. Some schools have been successful using coffee house style cups.



Real Milk!
Real Chocolate!
Real Good!

