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 ½ 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





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.







Hot Chocolate Milk Dispenser

Product	Holding	Dimensions
Model No.	4¾ gallon	9"x 16½"x 24¼"
500LCD131	17.9 Liter	42 x 23 x 62 cm



Insulated Dispenser

Students will feel like they're being served at a trendy retail coffeeshop when they receive their Hot Chocolate Milk from this dispenser.

- Insulated to maintain temperature throughout mealtime
- Dual-grip handles for easy transport
- Easy to fill
- Easy to clean
- Holds 4.75 gallons





Real Milk!

Real Good!

Hot Chocolate Milk Service

	Heating & Serving Method	Milk Quantity-Gallons	Milk Quantity-Half-Gallons
1	Stove Top Heating with	2 to 4 Gallons of Chocolate	4 to 8 Half-Gallons of Chocolate Milk
	Cambro Insulated Service	Milk (256 oz to 512 oz)	(256 oz to 512 oz)
2	Steam Kettle with Cambro	2 to 4 Gallons of Chocolate	4 to 8 Half-Gallons of Chocolate Milk
	Insulated Service	Milk (256 oz to 512 oz)	(256 oz to 512 oz)
3	Hot Chocolate Milk	2 Gallons of Chocolate	4 Half-Gallons of Chocolate
	Dispenser	Milk (256 oz)	Milk (256 oz)

Method 1: Stove Top Heating with Cambro Insulated Service





Recommended for large schools to serve mass quantities

- Pour 1-2½ gallons of chocolate milk into the stock pot on the stove. Set the burner to medium heat.
- Stir often throughout heating process. Do not boil.
 Heat until temperature reaches 145°F, 10–15 minutes.
- Pour product into pre-heated Cambro container (use 2 people) do not ladle the milk from the stock pot to the Cambro.
- Have staff serve Hot Chocolate Milk from Cambro. Pour 8 ounces directly from the Cambro container into the insulated cup.

(continued on back)



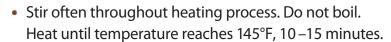
Hot Chocolate Milk Service (Continued)

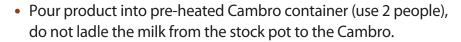
Method 2: Steam Kettle with Cambro Insulated Service



Recommended for large schools to serve mass quantities

- Set steam kettle to 300°F, pour 2 gallons of chocolate milk into kettle.
- Heat steam kettle for 5 minutes, until temperature reaches 145°F (15–20 minutes).
- Using tilting mechanism to pour into pre-heated Cambro containers.













Sample Food Pairings

Hot Chocolate Milk pairs well with so many menu items!

Find these and other breakfast and lunch suggestions online at **nutritionconnection.org**

Breakfast:

Western Egg Sandwich

Cheesy egg breakfast sandwich with roasted red peppers on an English muffin https://nutritionconnection.org/recipe-western-breakfast-egg-sandwich/

Breakfast Grilled Cheese Sandwich

Everyone's favorite grilled cheese, served for breakfast! https://nutritionconnection.org/recipe-breakfast-hybrid-week-4-day-5-breakfast-grilled-cheese-2/

Cheesy Baked Oatmeal

A cheesy breakfast delight! Baked oatmeal with vegetables, ham and eggs https://nutritionconnection.org/recipe-breakfast-hot-week-4-day-3-cheesy-baked-oatmeal-2/

Lunch:

Pasta Bake

An Italian delight full of tasty cheese and sauce https://nutritionconnection.org/recipe-lunch-hot-week-4-day-4-pasta-bake-03/

Chicken Flatbread Bento Box

A complete nutritious meal in one easy-to-serve kit https://nutritionconnection.org/recipe-lunch-hybrid-week-1-day-4-chicken-flatbread-bento-box-2/

Cheesy BBQ chicken pizza

A popular BBQ spin on a traditional pizza favorite https://nutritionconnection.org/recipe-cheesy-bbq-chicken-pizza/





Sample Posts for **Social Media**

What's new?

• What's new at [insert school name]? We now serve **Hot Chocolate Milk**! At breakfast and lunch, you can get a cup of **Hot Chocolate Milk** to enjoy with your meal. Real milk. Real chocolate. Real good. [include image]

Did you know?

 Did you know 1 cup of milk has more protein than 1 egg? Pair a cup of Hot Chocolate Milk with your breakfast sandwich for a protein-packed meal! #HCM [include image]

Need to warm up?

• Need to warm up from this freeeezing cold? We suggest #hotchocolatemilk to get you started! [include image]

Heat up your day!

Heat up your day with a delicious cup of Hot Chocolate Milk! #HCM [include image]

Just Chill!

 Just Chill! With the warmth of Hot Chocolate Milk, now available #HCM #Justchill [include image]

FOM-OH!

 FOM-OH? Don't miss out on Hot Chocolate Milk now available #winterwarmup [include image]





Service Tips for Blended Learning

In School Classroom Delivery

 Students to receive breakfast and/or lunch in their classrooms, delivered by foodservice staff. Place insulated Cambro dispenser on Cambro cart for easy delivery, staff can pour Hot Chocolate Milk cups for students. Or utilize insulated cooler bags with cup carrier dividers to deliver Hot Chocolate Milk to classrooms.

Grab and Go

• Students can receive breakfast/and or lunch via a designated grab location in the cafeteria or utilize hallway kiosk to distribute meals.

Curbside Meal Pickup

• Parents or families stay in vehicle while receiving a meal from the school designated pick up site. Staff can provide pre-poured (with lid) **Hot Chocolate Milk** in 10 ounce cup servings. Purchase cup carrier trays for families picking up multiple meals.

Walk Up Meal Pick Up

Place meals on a table, have families approach to pick up meals. Staff can offer
 Hot Chocolate Milk to families picking up meals. Utilize the insulated Cambro
 outside to serve to families as arriving.













DON'T MISS HOT CHOCOLATE MILK, NOW!

