



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 type of milk can I use?

The USDA allows all schools to serve fat-free or low-fat (1%) flavored milk with a reimbursable meal. Many processors offer 1% chocolate milk in half-gallon and gallon containers. Check with your processor for availability, as well as your State Agency to ensure that the product you wish to use complies with the state and federal regulations. You could create your own flavor combinations by mixing with other fat-free or 1% flavored milk, flavor extracts and/or spices.

What should hot chocolate milk service include?

An 8-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.

How often should hot chocolate milk be offered as a menu item?

Hot chocolate milk should be offered daily as an additional milk choice that's part of a reimbursable meal. It can also be offered as an à la carte option.

Where should I put the Hot Chocolate Milk Station?

As a part of your service line, preferably near your milk cooler. Plan for a topping station area if you choose to offer them.

Can students serve the hot chocolate milk themselves?

Filling up cups can add to your labor costs and time, though would guarantee the 8-fluid ounce portion size. The program has been well received by high school students as self-serve. Monitoring can ensure proper portioning, and initial tests showed students took the full 8 ounces when they served themselves. Including lids helps prevent spillage.

Can I chill unused heated milk for the next service?

Heated chocolate milk may separate if chilled and reheated. Use fresh milk each day for best results.





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Frequently Asked Questions (cont.)

USING THE CHOCOLADY HOT CHOCOLATE MILK DISPENSER

How many servings does the Chocolady yield?

The 10L Chocolady dispenser provides approximately 40- 8 fluid ounce servings.
The 5L Chocolady dispenser provides approximately 20- 8 fluid ounce servings.

How long does it take to heat milk to temperature?

It takes approximately 30-40 minutes to heat a full canister of milk to temperature in the 10L Chocolady dispenser. Timing may vary depending on other methods used. See below for temperature recommendations.

What if I need to add more milk to the dispenser?

It may take 15-20 minutes to bring new milk up to temperature from a low level in the Chocolady canister. We recommend you refill the canister when it is half empty to keep up with demand during service.

What is the recommended temperature for serving?

We recommend setting the thermostat to 165°F during the initial heating in the Chocolady, then turning it to 140°F for service.

How easy is it to clean?

The Chocolady dispenser is easiest to clean soon after service so, for best results do not wait to clean. You can reduce residue by preventing the level of chocolate milk from falling below the stainless-steel base area. It may help to have a small pencil-sized brush (not included) to clean tight spaces. The Plexiglass canister should be hand dried to prevent spotting.

What if I have limited time to heat milk in Chocolady for breakfast service?

Pilot schools were successful in preheating milk in a steam jacketed kettle, steamer, or stovetop before adding to the dispenser to reduce heating time.

How can I meet a high demand with Chocolady?

Schools were able to meet high demand by keeping a backup of heated hot chocolate milk ready to add to the dispenser. Schools that find the Chocolady cannot meet service time demand may want to consider a larger capacity insulated beverage dispenser unit or coffee air pot as supplements.