



# 2<sup>nd</sup> Kick-Off Attempt



The second kick off was a much more manual process. Cafeteria managers warmed milk in a large kettle the morning of hot chocolate service.



The heated milk was then dispensed into a pitcher to be poured into hot chocolate cups.



Extra time was saved by placing cups on trays and 'pre-loading' marshmallows in them



Time for Lids!





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Trays are placed in box warmer and ready are for breakfast service



Trays can be quickly rotated in and out as needed so as not to delay the line







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Excess product can be kept warm in Cambro in case additional servings are needed



Any empty cups with pre-loaded marshmallows are reserved for next hot chocolate service





# Success!!



The 3 pilot schools saw on average a 40% increase of milk consumed with breakfast in the first two weeks alone and will likely continue to grow in popularity. Several students opted to take a milk with their breakfast and also purchased a hot chocolate a-la-carte.

