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.
2nd Kick-Off Attempt

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.
2nd Kick-Off Attempt

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.