

COFFEE-FREE

Lattes

- FOR SCHOOLS -

Elevate milk options at your school with ingredients you may already have on hand! By offering beverages without coffee, more students may participate in the latte trend. Milk-based beverages are a great opportunity for students to enjoy the required milk component with their school meal while sharing a fun drink with friends.

RECIPES

BASIC COFFEE-FREE LATTE

Ingredients

- 8 oz. fat free or 1% milk
- 2 oz. sugar free syrup

Yield: 1 - 10 oz. serving

Directions

- Warm milk to 145°F for 15 minutes.
- Add syrup to a 12 oz. insulated cup.
- Pour warmed milk into cup.
- Stir well and serve.

Popular Flavor Suggestions for Sugar Free Syrups

Vanilla • Pumpkin Spice • Caramel

MILK MEANS MORE

HOT CINNAMON MILK

Ingredients

Yield: 1 - 9 oz. serving

- 8 oz. fat free or 1% milk
- 1 oz. sugar free vanilla syrup
- ¼ tsp. of cinnamon

Directions

- Warm milk to 145°F for 15 minutes.
- Add cinnamon to warmed milk and stir well. Set aside.
- Add syrup to a 12 oz. insulated cup.
- Pour the warmed milk and cinnamon mixture into cup.
- Stir well and serve

HOT STRAWBERRY MILK

Ingredients

Yield: 1 - 9 oz. serving

- 8 oz. fat free or 1% strawberry milk
- Whipped cream

Directions

- Warm strawberry milk to 145°F for 15 minutes.
- Pour warmed milk into 12 oz. insulated cup.
- Top with whipped cream.

HOT S'MORES MILK

Ingredients

Yield: 1 - 8-10 oz. serving

- 8 oz. fat free or 1% chocolate milk
- Whipped cream
- ¼ graham cracker crushed

Directions

- Warm milk to 145°F for 15 minutes.
- Pour warmed milk into a 12 oz. insulated cup.
- Top with whipped cream and garnish with graham cracker crumbs.

NOTE

If using white milk, add 2 oz. sugar free chocolate syrup to the cup. Pour in warmed milk, stir well, garnish and serve.



Why should coffee-free lattes be offered?

It is an easy way to add something different to the menu! Milk is a nutritious beverage and many students do not drink the recommended amount. By serving milk with added flavors and toppings, more students may enjoy milk with their school meal. On a cold winter day, it is a great way to warm up from the inside out. Hot coffee-free lattes are not just for cold days, as hot coffee is still popular year round.

MILK *the*
PROFITS

**for the food
service program**

SETUP AND OPERATION

What type of milk can I use?

The USDA now allows all schools to serve fat free or low-fat (1%) white or flavored milk with a reimbursable meal. Many processors offer low-fat (1%) flavored milk in half-gallon or gallon containers. Check with your processor for availability.

How do I heat milk on the stovetop?

Pour 1 to 2 gallons of milk into the stockpot.

Set burner to medium heat. Stir often throughout heating process. Do not boil.

Heat until temperature reaches 145°F, about 10-15 minutes. Pour product into pre-heated Cambro insulated container using two people to lift the stock pot. Do not ladle the milk from the stock pot to the Cambro. (Instructions from Aramark) **CCP: Heat to 145°F for 15 min; CCP: Hold at 145°F or higher**

NOTE

Heating instructions
apply to white or
flavored milk.

How do I heat milk in a tilt skillet?

Set tilt skillet to 300°F. Pour 2 gallons of milk into tilt skillet. Heat for 2 minutes. Add additional milk required for service, stir often, heat until temperature reaches 145°F, about 5-10 minutes. Using tilting mechanism pour into pre-heated Cambro insulated containers. (Instructions from Aramark) **CCP: Heat to 145°F for 15 min; CCP: Hold at 145°F or higher**

SETUP AND OPERATION (CONTINUED)

How do I heat milk in a steam jacketed kettle?

Set steam kettle to 300°F. Pour 2 gallons of milk into steam kettle. Heat for 5 minutes. Add additional milk required for service, heat until temperature reaches 145°F, about 15-20 minutes. Using tilting mechanism pour into pre-heated Cambro insulated containers. If the kettle does not tilt, dispense milk into a 4" deep half pan or pitcher via the drain pipe at the bottom of the kettle. Pour product into pre-heated Cambro container. (Instructions from Aramark)

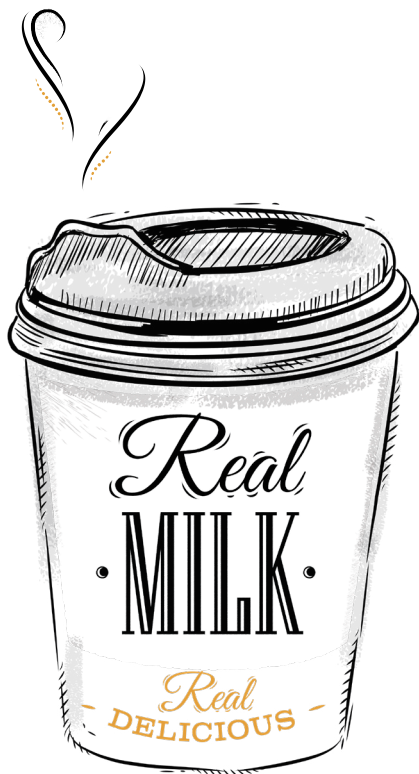
CCP: Heat to 145°F for 15 min; CCP: Hold at 145°F or higher

How do I heat milk in a steam cabinet?

Pre-heat Steam Cabinet to 200°F. Pour 2 gallons of milk into a 4" full size steamtable pan. Triple wrap each pan to prevent steam from diluting the product. Heat for 6-8 minutes until temperature reaches 145°F. Remove pans from the steam cabinet using proper procedure. Remove any excess water that may collect on wrapped pan prior to removing the plastic wrap. Pour product into pre-heated Cambro insulated container. (Instructions from Aramark) **CCP: Heat to 145°F for 15 min; CCP: Hold at 145°F or higher**

Can I chill unused heated milk for the next service?

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



SERVICE

What is the proper serving size?

Serving size suggestions:

- 8 oz. can be served to all grade levels K-12 for breakfast or lunch
- 12 oz. can be served a la carte for middle and high schools
- 1 gallon will make 16 – 8 oz. servings

What is the proper cup size?

Serving container suggestions:

- For an 8 fl oz. portion, use a 12 oz. hot cup
- For a 12 oz. portion, use a 16 oz. hot cup
- Lids make it easy to take it to-go

May toppings be added?

Yes, but include in your nutrition analysis. Ideas include:

- Dollop of whipped cream
- Sprinkling of marshmallows
- Non-nutritive toppings, such as cinnamon, nutmeg, pumpkin pie spice, and cocoa powder

Can coffee-free lattes be served in all K-12 buildings?

These recipes are Smart Snack Compliant based on the standard reported nutrition facts for each ingredient. Always double check your specific ingredients to ensure compliance.



*Like hot coffee, coffee-free lattes
may be popular all year long.*



SERVICE (CONTINUED)

Serving Model Suggestions as Menu Items

- A la Carte: Coffee-free lattes can be sold as an ala carte item.
- Reimbursable Meal: If a student purchases a meal, they can take their milk to a coffee-free latte station, where a food service staff member can use their 8 oz. milk to be made into a coffee-free latte. Then the coffee-free latte is served with the remaining breakfast meal components: a fruit and a whole grain.
- Reimbursable Meal “Upgrade”: Schools can choose to charge a fee for the meal milk upgrade to a coffee-free latte. For example, schools could advertise “For \$1 extra, enjoy a coffee-free latte with your school breakfast/lunch” to help cover cost of labor and latte ingredients.

TIP: Some schools have found the introduction of coffee-free lattes as a “milk option” at breakfast increased their participation/department revenue enough so they didn’t have to charge students a fee to upgrade their meal milk to a coffee-free latte. The increase in participation offset the additional cost of cups, flavorings, labor, and additional supplies.

MORE RESOURCES



Scan the QR codes above, or visit:

MilkMeansMore.org/Hot-Chocolate-in-School

or

MilkMeansMore.org/Lattes-in-School



MARKETING AND PROMOTION

Create excitement around the new latte program with some marketing! Make sure students and staff know when it is coming and keep interest once the program is up and running.

SAMPLE ANNOUNCEMENTS

- Real Milk. Real Delicious. Coffee-free lattes are now served with meals in the cafeteria.
- Cold wind blowing outside? Warm up with a coffee-free latte as part of your breakfast or lunch in the cafeteria.
- Ready for something different with your breakfast/lunch? Try a coffee-free latte! Now served daily.

SPECIAL DAYS TO CELEBRATE

- January 11- National Milk Day
- February 11- National Latte Day
- February 27- National Strawberry Day
- April 5- National Caramel Day
- August 10- National S'mores Day
- October 1- National Pumpkin Spice Day

GET STUDENTS INVOLVED

- Host a contest to name school's latte bar.
- Provide giveaways when new options are introduced on the menu. For example, the first 25 students get a prize the day the menu item is featured for trying it out! Milk Means More has free incentives available to order at **milkmeansmore.org/educational-resources**.
- Create a voting poll so students can vote for their favorite latte flavor.

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