

Cold Milk In-Service Outline

Overview:

Students drink more milk when it's served ice cold. School Nutrition Programs are required to have food safety plans based on Hazard Analysis Critical Control Point (HACCP). A big part of HACCP relies on keeping hot food hot and cold food cold. Monitoring food temperatures requires a properly calibrated thermometer. New England Dairy & Food Council has joined the two together to provide you with a fun and engaging way to teach your staff how to properly calibrate thermometers.

Note: This training is best done in a room without air conditioning.

Materials:

1. Cold Milk In-Service PowerPoint presentation
2. Thermometer Calibration handout – 1 for each participant or group (optional)
3. Milk Quality Check List – 1 for each participant or group
4. Food thermometer that can be calibrated
5. Sanitizing wipes – 2 per thermometer
6. Container (preferably 2 qt) – 1 for each participant or group
7. Ice (crushed is preferable) – enough to fill all containers
8. Water – enough to fill all containers
9. Cold Milk at 35° to 40° F at start of session – 1 for each participant or group
10. From Cow to You Poster (optional)

Training Outline:

1. Calibration Instruction (5 to 10 minutes)
 - a. Set each learner station with materials 2 through 7, pre-fill containers with ice and water
 - b. Call learners attention to Calibrating Thermometers handout
 - c. Review slides 1 through 10 and have learners calibrate food thermometers
2. Milk from Farm to You Instruction (15 to 20 minutes)
 - a. Pass out cold milks to learners and invite them to open and taste the milk
 - b. Instruct learners to take milk temperature and record on top section of Milk Quality Check List along with time and room temperature
 - c. Review slides 11 through 21 and video (should take 15 minutes)
 - d. Instruct learners to take milk temperature a second time and record observations
3. Milk Quality Doing Your Part
 - a. Review slides 22 through 35 and discuss (should take another 15 minutes)
 - b. Discuss the Milk Quality Check List and ask that each kitchen bring complete it within the next two weeks and return them to you
 - c. Instruct learners to take milk temperature a third time and record observations