

Bulk Milk Success

Mansfield Middle School & E.O. Smith High School, Mansfield, CT



“We were able to increase our local food offerings at both schools and reduce disposable waste in our Middle School. Having the bulk milk has been useful in creating more scratch recipes, we use it in our mac and cheese and other recipes that use large volumes of milk.”

***-Maraiah Popeleski-Tilley, RDN,
Food Service Director***

Tips for Success Bulk Milk Programs

- Place the milk dispenser either first or last in the lunch line.
- Use reusable cups stored in cup racks on the line. (Run cups through the dishwasher twice)
- Display signage to show students how much to pour.
- Use 10oz cups so that there is a little room to avoid overflow.
- Coordinate with your custodians on a protocol for spills.
- Create a standard operating procedure (SOP) for team loading and cleaning the dispenser.

Students took more milk with their meals after the bulk milk program started.

