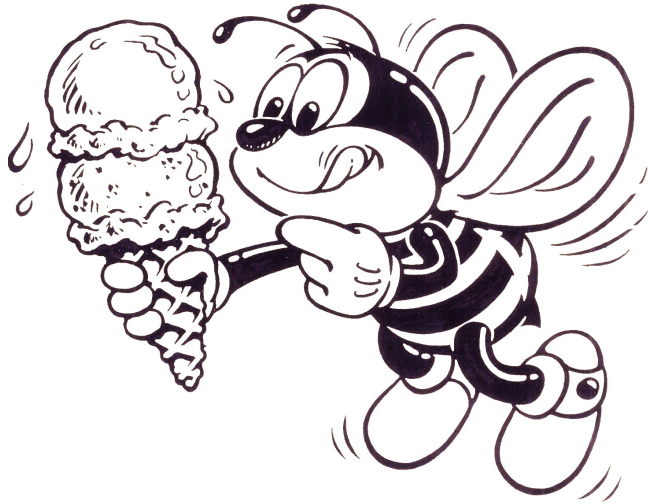


Honey Hut Ice Cream



Employee Handbook

Welcome!

We are excited to welcome you to the Honey Hut Ice Cream team. In this handbook, we have tried to address the most commonly asked questions, outline your responsibilities, and establish our expectations. Please read through the handbook and keep it available for future revisions, additions, and your own reference. By the end of your training period, we expect you will be aware of and understand everything in this handbook.

Overall, while most of your job requires you to follow specific steps to create products on our menu, your biggest responsibility is making sure that every customer is satisfied with their purchase and has received excellent customer service.

At Will Employment Policy

Ohio law requires all employees be employed at will. You have the right to resign employment at any time for any or no reason, and Honey Hut Ice Cream Shoppe retains the legal right to do the same.

Equal Employment Opportunity

Honey Hut is an equal opportunity employer who does not discriminate against employees on the basis of race, color, national origin, sexual orientation, religion, sex, handicap, disability, veteran status, or any other status or condition protected by law, except where a bona fide occupational qualification or other exception applies.

Federal Wage and Hour Regulations

Honey Hut follows the Fair Labor Standards Act, which establishes a minimum wage, overtime pay, recordkeeping, and child labor standards. For additional information, visit the Department of Labor website: www.wagehour.dol.gov.

All employees must complete a federal form I-9 to confirm employment eligibility. Additional information and instructions for completing I-9 forms can be found at www.uscis.gov/i-9.

Training Period

An Orientation and 16-hour training period must be completed by all employees, to the satisfaction of the supervisor and trainer(s). New skills will be taught during each training session so that, by Training Day 5, employees are expected to have *full knowledge of all products and procedures*. Review the Product Guide (second half of this handbook) for Training days 1 and 2, where you will focus on making products. You will be introduced to the register on Training day 3. On days 4 and 5, we will work alongside you decreasingly as you become more comfortable. Upon completion of the training program, employees begin receiving tips, should any be collected.

Communication

Do not contact us via email after today. Please contact your respective store by telephone at:

440-526-0606

330-220-5050

Employee Expectations

Our expectations center in three major areas: Product Knowledge, Store Maintenance, and Conduct:

Product Knowledge

1. Memorizing and preparing products according to specified recipes.
2. Consistently using the proper measured amount of ice cream in products.
3. Serving all products efficiently and politely.

Store Operational Maintenance

1. Cleaning counters, machines, and ice cream cabinets on a regular basis.
2. Washing buckets and other dishes in accordance with specific guidelines.
3. Changing indoor and outdoor garbage, and removing debris from the premises.
4. Sweeping and mopping floors in the back room and serving area.
5. Cleaning and stocking restrooms.
6. Restocking items such as toppings, serving products, and other supplies.

While it is *everyone's* responsibility to be sure that the store remains spotless, nothing should ever distract us from waiting on a customer. We must learn to manage our time properly to ensure that customers are served quickly but that the store also stays clean.

Conduct Policies

1. While employed at Honey Hut, we may not be employed with other frozen dessert establishments without prior written approval from the owner.
2. We are expected to maintain a professional attitude *at all times* when wearing our Honey Hut uniform—in or out of work hours. Because the logo on our shirt associates us with the business, we must always be aware of how our actions are perceived.
3. We are expected to maintain a professional attitude *at all times* when representing Honey Hut in any online or social networking forum.
4. We must be free of the influence of illegal and/or prohibited substances at work.
5. We are not permitted to give away free product in any situation.
6. Friends are not permitted to loiter at our window for an inappropriate amount of time.
7. All *non-employees* must remain in the specified customer area. No friends, family, or other acquaintances are permitted in specified employee areas.
8. All Handbook conduct and policy violations are recorded for our permanent file, in the form of Written Warnings, and may be cause for termination.

Phone Policies

1. When answering the phone, we should say: "Thank you for calling Honey Hut [location], this is [name]. How can I help you?"
2. The store phone should not be used for personal calls. If we need to arrange for a ride, we should do so before our shift.
3. We should not bring cell phones into the building unless they are turned OFF or in Airplane Mode. Please note that "off" is *not* the same as "vibrate," or "silent." The store phone number should be provided to our emergency contact so that we can be reached in an emergency. Because of this, *we do not need our cell phones while we are at work*. At no time should we be checking our phone, texting, or calling during work hours.

Scheduling Policies

1. We are open during summer holidays, but closed January and February.
2. We are expected to be available for at least 3 of the 5 major summer holidays: Mother's Day, Memorial Day, Father's Day, July 4th, and Labor Day.
3. Since our schedules are created two weeks in advance, there are times we will utilize *on-call shifts*. When we are scheduled for an on-call, it is the employee's responsibility to contact the store approximately one hour before the shift to learn whether or not the manager will need us to come in.
4. If we are unable to work our shift after the schedule has been posted, we must speak with our Store Manager before searching for a comparable replacement. If we are unable to find a replacement, we are expected to work the scheduled shift.
5. We are not permitted to "switch" shifts with other employees. If we are unable to work a shift, we forfeit the hours to our replacement.

Requests

1. Utilize our employee page on our website, Gohoneyhut.com/employees, to submit any availability-related requests.
2. We must submit Request Offs at least 15 days prior to the day being requested.
3. Honey Hut will adjust schedules to fit family vacations, graduations, and other approved family days off, but the number of hours for which we are scheduled is largely determined by our availability.
4. Requested days should be limited to important events; misuse of this policy will be addressed and restricted. We reserve the right to deny or limit requests as needed.
5. Requests are submitted digitally, through our website, which asks the following:
 - a. The date(s) you need off
 - b. The time(s) you need off on those dates
 - c. An explanation for your requested time off

Shift Procedures and Attendance Policies

1. We should clock in only after washing our hands, preparing our uniform, and reading any important posted notices in the back room. We should arrive 5-10 minutes prior to our shift in order to complete these tasks in a timely manner.
2. A supervisor will initial our timecard at the end of each shift for proper recordkeeping.
3. When we are scheduled to close, we are responsible for the complete night cleanup, per the Closing List and any other duties delegated by the supervisor. The closing process typically takes between 15-30 minutes.
4. Employees working shifts longer than 5 hours will be provided with a meal break of either 20 minutes (paid), or 30 minutes (unpaid).
5. Employees should park in the designated employee parking area.
6. If we are sick and cannot work, we must notify the store manager immediately. If we have not provided at least two hours, the shift will be considered a "no show" and be noted accordingly. Continued absence may require a medical note for excusal.

Uniform and Appearance Policies

All unaddressed appearance-related matters are left to the discretion of the shift supervisor.

☺ Remember that smiling is an important part of our appearance! ☺

Uniform Tops

1. Uniform tops can be purchased in any quantity with a 10-day lead time. Please submit your uniform request in writing.
 - a. Tops must be appropriately fitted, at the discretion of the Store Manager.
 - b. The cost of our uniform will be deducted directly from our paycheck unless indicated.
2. Our uniform shirt must be *clean, unwrinkled, and tucked in at the waist* at all times.
3. We should avoid using bleach, and attempt to remove stains before washing shirts.
4. We may not wear any Honey Hut novelty shirts in place of a uniform unless directed.
5. We may only wear *white* shirts (short or long sleeved) underneath our uniform shirt.
6. On our last day of employment, we must return all non-purchased uniform pieces.
7. Any outstanding unpaid, unused, unreturned uniforms are subject to invoice, payable by deduction from the employee's final paycheck or personal check.

Uniform Bottoms

1. Shorts, pants, or capris are all acceptable, but must meet the following requirements:
 - a. Blue, khaki, or black in color. Solid colors only.
 - b. Denim or canvas material only (no sweatpants, elastic/yoga pants, track pants).
 - c. Free of rips, tears, holes, or fraying.
 - d. Contain no excessive ornamentation or decoration.
 - e. Be neither over- nor under-sized.
2. Shorts must be no higher than 4" above the knee.

Uniform Caps and Hairstyles

1. Honey Hut hats are a required part of our uniform, and must be worn at all times. No changes or decorations should be present on our hats.
 - a. One uniform hat is provided to us, and the cost can be deducted from our first paycheck.
 - b. Additional uniform hats are available for purchase
2. All hair *must* be pulled away from our face and shoulders. This rule is strictly enforced because we do not want any loose strands of hair falling into our products.
 - a. If hair is long enough for a ponytail, then we need a hair tie to pull it back.
 - b. If hair falls below our shoulders, then we must put it inside our hat, braid it, or make a bun, which must be tight enough to restrain all hair for the entire shift. No hair should fall below our shoulders while working in the customer area with products.
 - c. We must not have *any* loose strands of hair falling out of our hat—bangs or otherwise. We can use clips, pins, or headbands as needed to keep all hair contained.
 - d. No hair can be in front of our shoulders—braids, ponytails, etc must all be contained behind our hat.
3. The Health Department requires employees' hair to be away from the face and suggests employees who have trouble keeping hair contained wear hairnets instead.

Uniform and Appearance (continued)

Jewelry and Accessories Policies

1. Employees must remove facial and oral jewelry before beginning their shift.
 - a. Nose piercings are acceptable in the form of a single small stud.
2. No gages as earrings are permitted and must be removed prior to each shift.
3. Employees may be asked to remove excessive or extreme accessories. We may wear:
 - a. Up to 2 earrings per ear
 - b. 1 necklace (which must be concealed under our shirt)
 - c. 1 ring
 - d. 1 wrist accessory
 - e. Note: The Health Department prefers foodservice employees wear no or minimal pieces of jewelry to minimize the risk of debris falling into customers' product and to minimize the presence of germs.
4. Belts must be conservative and unobtrusive, and should match Honey Hut's uniform.

Skincare Policies

1. Hands and fingernails must always be clean while working.
2. No writing or coloring should be on our hands during our shift.
3. We may be required to cover visible tattoos.
4. Employees must be clean-shaven or have neatly trimmed and styled facial hair.

Make-up Policies

1. All make-up, hairstyles, and nail polish must be of neutral color and style.
 - a. Note: The Health Department prefers foodservice employees wear no nail polish.
 - b. Neutral colors are typically skin-tones such as pinks, reds, and whites.
 - c. If nail polish begins chipping away, it must be completely removed so that no nail polish continues to rub off while at work.
 - d. Note: The Health Department prefers foodservice employees avoid wearing false nails; however, any already-existing false nails must be properly maintained and regularly cleaned to ensure safety policies are followed.
2. Our hair should be naturally colored.
3. We should not wear fragrances such as cologne or perfume while working, as some employees or customers may have fragrance allergies.

Footwear Policies

1. We must wear non-skid athletic or tennis shoes.
2. No slip-on or backless shoes (such as sandals, flip-flops, moccasins, boots, Crocs, boat shoes, etc) in any form are allowed to ensure we are following proper safety procedures.
3. Shoes must have shoelaces and shoelaces should be tied—we don't want to trip or slip!
4. Socks should be neutral colors, unobtrusive, and rise no higher than ankle-level.

Serving Area Policies

Customer Interaction

1. Each customer must be greeted with a friendly “hello” and “Welcome to Honey Hut!” as they approach the window.
 - a. We should make eye contact with customers and give them our undivided attention.
 - b. All side conversations must end *immediately* when a customer approaches.
2. We should not talk about customers, past or present, in front of others. It is impolite and unprofessional because they can hear our conversations.
3. We must remain in the serving area at all times unless specific tasks require otherwise. Customers should see our smiling faces when they approach the window!
4. Customer service is one of our top priorities: without our customers, we wouldn’t need workers! We must each take responsibility to ensure that every single customer is happy and smiling when they leave. We can enlist a supervisor’s assistance if we feel our customer is unhappy.
5. An easy way to help customers feel happy and comfortable is to simply be *friendly*! Smile at customers. Ask customers how their day is going. Offer samples of Today’s Special Flavor. Be polite. Tell customers to enjoy their ice cream, or have a nice afternoon once we have completed their order. Be confident; speak slowly, clearly, and loudly.

Health Code Policies

1. The Health Department forbids us from chewing gum, eating, or drinking in the serving area.
2. No smoking is permitted in the building or near the entrance of the building.
 - a. The designated smoking area is behind the employee parking lot.
 - b. We cannot smoke in our Honey Hut uniform.
3. We must keep our hands away from our hair, mouth, eyes, and nose.
 - a. If we need a tissue, we should excuse ourselves to the restroom.
 - b. If we sneeze, we should turn our head, use our shoulder, (the “Dracula Sneeze”!) and immediately wash our hands.
 - c. If we cough, we should immediately wash our hands.
4. Washing our hands frequently throughout our shift maintains cleanliness standards.
 - a. We should plan on washing our hands every 30-45 minutes to ward off germs.
 - b. To properly wash our hands, we should use antibacterial soap and rub our hands together vigorously under hot water for 20-30 seconds.
5. If we find a questionable item in the product, discreetly contact the supervisor for removal.
6. Any cuts or wounds must be clean and well bandaged. The shift supervisor reserves the right to prohibit us from working if a wound may interfere with our work.
7. Review illness reporting procedures. Please report illness at least 2 hours in advance.

Mistakes

1. We realize that mistakes are impossible to eliminate, but we can minimize errors by giving every transaction our undivided attention.
2. If we make a mistake on a product, we need to file it in the *Mistake Log*.
 - a. We review logs regularly and will assess the need for additional training if necessary.
 - b. Check with the manager before filing a mistake. Some mistakes are fixable.

Serving Area Policies (Registers)

Registers

1. After we have greeted the customer and taken their order, inform the customer of the total sale amount. Make sure to repeat the amount they have given us.
2. Always say “please” and “thank you.”
3. Be alert when handling currency, and watch for counterfeit bills.
 - a. Only a manger can approve a \$50 or \$100 bill.
 - b. All \$50 or \$100 bills must be marked with a counterfeit marker.
4. Checks are not accepted at this time.
5. Only a manager is authorized to provide a refund to any customer or reopen the register.
6. Only a manager can open the register after a sale is complete.

Gift Certificates and Coupons

1. All gift certificates and coupons should be carefully reviewed before redeeming because some have specific restrictions or requirements.
2. Pay attention to expiration dates. Do not accept expired coupons.
3. \$5.00 Gift Certificates never expire and can be used at all Honey Hut locations.
4. We can give cash back on gift certificates for any remaining amounts under 50¢.

Employee Purchases

1. We are allowed a 50% discount on *one* item for *ourselves* before or after our shift; **or**
2. We are allowed a 10% discount on *one* bulk item before or after our shift.
3. When purchasing products, another employee must ring the transaction and prepare the products for us. We are not permitted to ring or make our own products.
4. A receipt must be printed with the employee’s name and placed in the register drawer.

Register Guide

Manager Reports		Dog Cup	Apparel	Printer ON	Printer OFF	Cup of Water	Bottle Water	Pop	% Discount
Add Pecans	Add Chopped Nuts	Add Spanish Nuts	Add Almonds	Enter Gift NUMBER	Amount Gift SALE	Amount Gift REDEEM	Coupon		
Add Sprinkles	Add Extra Whip	Extra Brownie / Short	Add 1/2 Banana	No Whip	No Nuts	Split Topping	With Lid	With Whip (included)	
Extra Cone	Add Ons	Add Sundae Topping	Add HF, HC, PB		\$.65 misc	\$.50 misc	\$.30 misc	\$.25 misc	CURSOR UP
Add Malt					Extra Large				CURSOR DOWN
Banana Split	Straw Short	Parfait	Junior Banana Split		Large		Print Receipt	Recall Order	Manager No Sale
Banana Foster	HF Brownie	Honey Sticks		Premium Sundae	Medium	PLU	Void Item	Manager Cancel	Manager Refund
Cookies	Bars and Buddies	Destroyer		Regular Sundae	Junior	Clear	ROLL UP	ROLL DOWN	credit
Malt	Shake	Special Shake		See Server	Baby Cone	7	8	9	\$20
Fruit Blend WITHOUT Fruit	Twister			Pint	Large	4	5	6	\$10
Blend WITH				Quart	Medium	1	2	3	\$5
Smoothie	Floats and Sodas		Turn into Cup	Flavor Menu	Junior	0	Clerk	Time	Cash

Payroll and Confidentiality

Wages and Payroll

1. Pay rates are under the purview of your Store Manager. If you have questions about your salary, please direct them to your Store Manager.
2. Salary increases are determined during annual confidential job performance evaluations.
3. Pay is bi-weekly: pay periods end on Sunday, and checks are delivered on Friday.
4. New hire paperwork must be completed in order for us to receive a paycheck. We must verify that all information is correct on our first paycheck.
5. Employees are able to access their own past payroll documents, paperless checks, and direct deposit through ADP Payroll. An email will be sent to you once you are confirmed for access to their system.
6. In the event you are unable or would prefer to have Honey Hut access your past payroll documents for you, a fee of \$10.00 will be assessed per lookup.
7. W-2 tax summary documents are mailed in January to the address on file with ADP.

Confidential Information

1. We cannot disclose or discuss the following with non-employees:
 - a. Our custard mix, ingredients, or manufacturing process.
 - b. Information regarding machinery, technique, product, or sales.
 - c. Information found in the Employee Handbook.
2. If a customer has a question and you are unsure whether you may answer, refer the customer to the store manager or owner. We will provide you information about:
 - a. Gluten allergies:
 - b. Peanut allergies:
 - c. Egg allergies:
 - d. Dairy allergies:

Leadership Roles

We have several managers in the building who serve as leaders during the shift. Shift Supervisors oversee opening and afternoon shifts; Shift Managers oversee evening shifts; Assistant Store Managers and Store Managers oversee all servers. Jonathan Rosati oversees our staffing and operations while owners Jim and Marcia Rosati oversee all members of our staff.

Workplace Safety

We endeavor to provide a safe work environment for all employees. If you feel harassed, unsafe, or generally uncomfortable, speak with your store manager and escalate to Jonathan (440-794-1166) at your discretion.

Cones

★ The same amount of ice cream applies if you are serving a:

⊛ Regular cone

⊛ Waffle cone

⊛ Cup

Junior

- 1 scoop
- 3 ounces

Medium

- 1 and 1/2 scoops
- 7 ounces

Large

- 2 and 1/2 scoops
- 10 ounces



Regular Flavors: made at our State Road location in Cleveland with honey and other fresh ingredients.

Vanilla: Our famous honey-sweetened recipe

Honey Pecän: Our *signature flavor*. Buttery, honey flavor with halved, salted pecans

Chocolate: Creamy chocolate with honey

Chocolate Peanut Butter: Chocolate with a creamy peanut butter swirl

Mint Chocolate Chip: Natural mint with dark chocolate chips

Chocolate Pecän: Chocolate ice cream with halved, salted pecans

Chocolate Chocolate Chip: Chocolate with dark chocolate chips

Banana: Made with real bananas

Strawberry: Made with fresh strawberries

Coconut: Made with real coconut

Cookies-n-Cream: Our honey Vanilla ice cream hand-tossed with real Oreos® cookies

Orange Blossom: Orange zest and sweet orange blossom honey, tastes like a creamsicle

Sea Salt Caramel: Sea salted ice cream with a sweet caramel swirl

Special Flavors are introduced seasonally throughout the year and may include the following:

- | | | | |
|-----------------------|-------------------|--------------------|------------------------------|
| Almond Joyful | Candy Cane | Lemon Meringue Pie | Red Raspberry Chip |
| Banana Chocolate Chip | Dark Choc Cayenne | Malted CD Fudge | Tripleberry |
| Banana Nut Bread | German Chocolate | PB Brownie Chunk | Vanilla Bean Crunch |
| Banana Peanut Butter | Honey Cinnamon | Pistachio | Vanilla Peanut Butter |
| Birthday Cake | Honey Graham | Pumpkin Pie | Choc Caramel Toasted Coconut |
| Blackberry | Jamocha Choc Chip | Pumpkin Pecan | Pumpkin Caramel Gingersnap |
| Blueberry Crumble | Key Lime Pie | Red Raspberry | Cinnamon Swirl Chai |

Quarts and Pints

- Quarts: 29-30 ounces of ice cream
- Pints: 14-15 ounces of ice cream
- Use large scooper
- Use front of scooper only; do not pack ice cream with back side
- Can be split into *two* flavors; not three or more.
- Put wax paper between ice cream and lid
- Write the flavor neatly on the lid
- Always put into bag after finishing

All quarts and pints *must* be weighed. Your customer is paying for a specific amount of ice cream, so you must weigh every single quart or pint packed – No exceptions!

Cookies

- Use large trays and gloves
- Use Vanilla ice cream
- Use the large scooper, make a 4-ounce scoop of ice cream
- Weigh the bottom cookie and ice cream
 - Should weigh 5 ounces; 6 ounces after top cookie
- Re-freeze cookie for at least one hour or until firm
- Bag cookies; be careful not to get ice cream on the sides!
- Use the appropriate sticker to close the bag
- Re-freeze the cookie until firm

Ice Cream Bars and Big Bee Buddy cones

- Pre-made and shipped
- Ice cream coated with dark chocolate
- In-stock flavors may vary
 - Big Bee Buddies are made with Vanilla ice cream and rolled in nuts
 - Regular Big Bee Bar flavors include:
 - Red Raspberry
 - Vanilla

Items “To Go” or With Lids

- We do not always need to ask if customers need lids
- If a customer *does* ask for a lid:
 - 1) We will always automatically put the product(s) into the proper sized bag
 - 2) Include spoons

Twisters

- Step 1: Start with Twister cup and collar
 - Regular: Fill cup (with collar) to **14 ounces**
 - Junior: Add cup (with collar) to **10 ounces**
- Step 2: Mix on spindle for 20-30 seconds at 80-90 RPM
- Step 3: Add toppings
- Step 4: Mix on spindle for a short time, to mix toppings with ice cream
 - ⊛ Do not over-mix! Twister will be too thin.
- Step 5: Scrape extra ice cream off collar; serve with long spoon

Peanut Butter Cup; M&M; Butterfinger; Oreo; Heath; Gummy Bear:

- Vanilla ice cream
- 1 scoop Topping

Cookie Dough:

- Vanilla ice cream
- 1 scoop Cookie Dough
- ½ scoop Chocolate Chips

PB Brownie Chunk

- Vanilla ice cream
- 1 scoop brownie pieces
- *1 plunge Peanut Butter after mixing*

Raspberry Fudge Brownie:

- Choc. Choc. Chip ice cream
- 1 scoop brownie pieces
- *1 ladle Raspberries after mixing*

Birthday Cake:

- Vanilla ice cream
- 1 scoop cake mix
- (optional) Garnish with **a few** sprinkles

Cheesecake Twisters:

- Vanilla ice cream
- 1 ladle Topping
 - Strawberry, Blueberry, Cherry
- 1 scoop Cheesecake Pieces

Strawberry Banana:

- Strawberry ice cream
- 1 ladle Strawberries
- ½ Banana

Mint Oreo Chip:

- Mint Choc. Chip ice cream
- 1 scoop Oreos

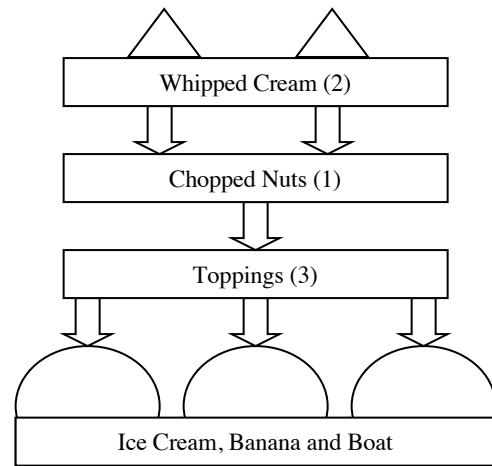
Cherry Chip:

- Vanilla ice cream
- 1 ladle Cherries
- 1 scoop Chocolate Chips

Banana Splits

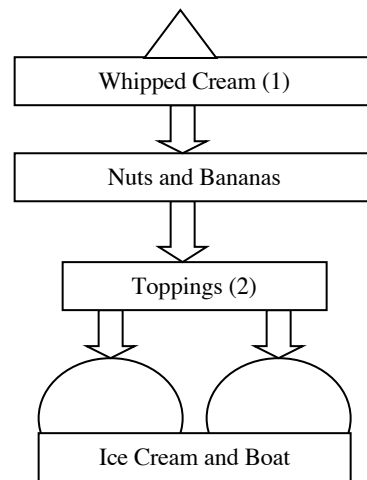
Classic Banana Split:

- Use banana split boat
- Slice one whole banana from end to end
- Add one 5 ounce scoop of each:
 - Vanilla, Chocolate, Strawberry
- Toppings: Strawberry (S), Pineapple (V), Chocolate (C)
- 1 scoop of chopped nuts
- 2 puffs of whipped cream



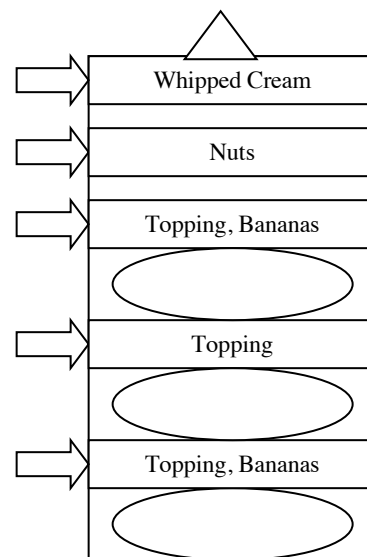
Junior Banana Split

- Use Junior banana split boat
- Add one 3.5-ounce scoop of each:
 - Chocolate, Vanilla (7 oz ice cream total)
- Toppings: 1 Chocolate (C), 1 Strawberry (V)
- 1/2 banana, sliced in wheels
- 1/2 scoop of chopped nuts
- 1 puff of whipped cream



Upside Down Banana Split

- Use quart container
- Add one 5 ounce scoop of Vanilla
 - 1 Chocolate syrup
 - 1/2 banana, sliced in wheels
- Add one 5 ounce scoop of Vanilla
 - 1 Pineapple
- Add one 5 ounce scoop of Vanilla
 - 1 Strawberry
 - 1/2 banana, sliced in wheels
 - 1 scoop of Chopped Nuts
 - Whipped cream
- Serve with a long spoon



Premium Sundaes

☛ **Junior**

- 3 ounces Vanilla ice cream (unless otherwise specified)
 - ☛ Dome ice cream out of the top of the cup
- 1 topping (unless otherwise specified)
- 1 whipped cream

☛ **Medium**

- 7 ounces Vanilla ice cream (unless otherwise specified)
 - ☛ Dome ice cream out of the top of the cup
- 2 toppings (unless otherwise specified)
- 1 whipped cream

☛ **Large**

- 10 ounces Vanilla ice cream (unless otherwise specified)
 - ☛ Dome ice cream out of the top of the cup
- 3 toppings (unless otherwise specified)
- 1 whipped cream

☛ **Extra Large** (unadvertised. Made by customer request only.)

- 14 ounces Vanilla ice cream (unless otherwise specified) in Quart container
- 4 toppings
- 1 whipped cream

Turtle

- | | | |
|-----------------|-----------------|-----------------|
| → ½ Hot Fudge | → 1 Hot Fudge | → 2 Hot Fudge |
| → 1 Pecans | → 1 Pecans | → 1 Pecans |
| → ½ Hot Caramel | → 1 Hot Caramel | → 1 Hot Caramel |

Peanut Butter Cup

- | | | |
|-----------------------|-----------------------|-----------------------|
| → ½ Peanut Butter | → 1 Peanut Butter | → 2 Peanut Butter |
| → ½ Hot Fudge | → 1 Hot Fudge | → 1 Hot Fudge |
| → 1 Peanut Butter Cup | → 1 Peanut Butter Cup | → 1 Peanut Butter Cup |

Banana Caramel Pecan ***Use Banana ice cream*

- | | | |
|-----------------|-----------------|-----------------|
| → 1 Hot Caramel | → 2 Hot Caramel | → 3 Hot Caramel |
| → 1 Pecans | → 1 Pecans | → 1 Pecans |

Tin Roof

- | | | |
|---------------------|---------------------|---------------------|
| → 1 Chocolate | → 2 Chocolate | → 3 Chocolate |
| → 1 Spanish Peanuts | → 1 Spanish Peanuts | → 1 Spanish Peanuts |

Butter Pecan Sundae

- | | | |
|------------------|------------------|------------------|
| → 1 Butterscotch | → 2 Butterscotch | → 3 Butterscotch |
| → 1 Pecans | → 1 Pecans | → 1 Pecans |

PB Brownie

- | | | |
|--------------------|--------------------|--------------------|
| → 1 Peanut Butter | → 2 Peanut Butter | → 3 Peanut Butter |
| → 1 Brownie Pieces | → 1 Brownie Pieces | → 1 Brownie Pieces |

Parfaits

Parfaits are created by layering ice cream and topping in specialty sundae cups. All Parfaits are finished with a serving of whipped cream and served with a long soda spoon.

Nut-n-Fudge

- 2.5-3 oz Vanilla
- 1 Peanut Butter
- ½ scoop Spanish nuts
- 5.5-6 oz Vanilla
- 1 Hot Fudge
- ½ scoop Spanish nuts
- Whipped Cream

Monkey Business

- 2.5-3 oz Banana
- 1 Peanut Butter
- 5.5-6 oz Banana
- 1 Peanut Butter
- 1 scoop Chopped nuts
- Whipped Cream

Chocolate Mint Oreo

- 2.5-3 oz Mint Chip
- 1 Chocolate syrup
- ½ scoop Oreos
- 5.5-6 oz Mint Chip
- 1 Chocolate syrup
- ½ scoop Oreos
- Whipped Cream

Almond Joy®

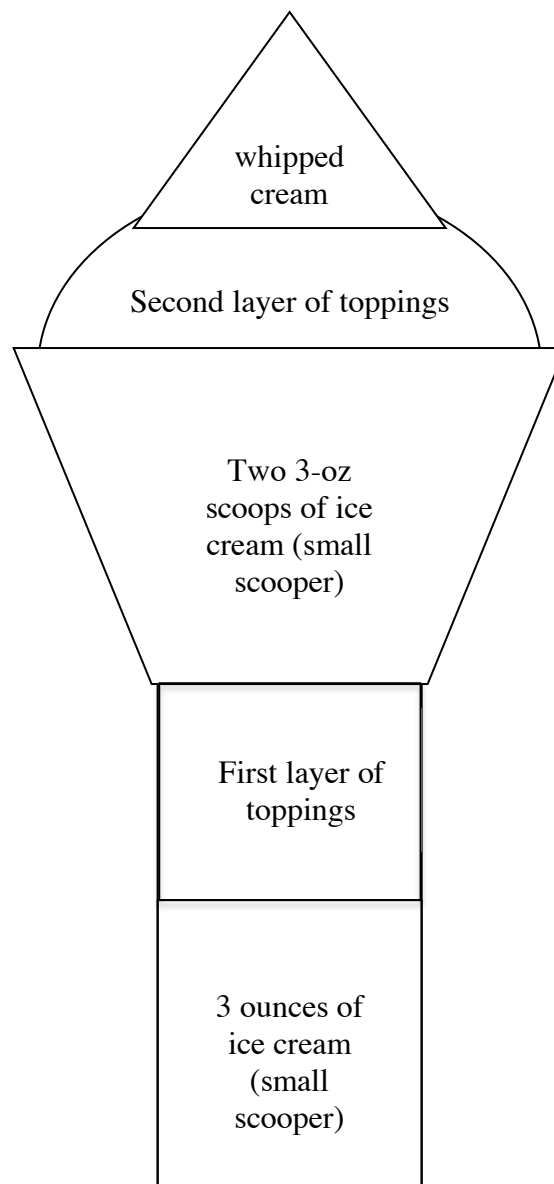
- 2.5-3 oz Coconut
- 1 Hot Fudge
- ½ scoop Almonds
- 5.5-6 oz Coconut
- 1 Hot Fudge
- ½ scoop Almonds
- Whipped Cream

German Chocolate

- 2.5-3 oz Chocolate
- 1 Hot Caramel
- ½ scoop Pecans
- 5.5-6 oz Coconut
- ½ scoop Pecans
- 1 Hot Caramel (top)
- Whipped Cream

Hawaiian Royale

- 2.5-3 oz Or. Blossom
- 1 Cherry
- 5.5-6 oz Coconut
- 1 Pineapple
- ½ sliced banana
- Whipped Cream



Specialties

Strawberry Shortcake

- Use *Junior Banana Split* boat
- 2 shortcake halves in bottom of boat
- 2 scoops of Vanilla ice cream: **7 ounces total**
 - 2 ladles Strawberry
 - 2 puffs of whipped cream

Hot Fudge Brownie Supreme

- Use *Junior Banana Split* boat
- Brownie in bottom of boat
- 2 scoops of Vanilla ice cream: **7 ounces total**
 - 2 pumps Hot Fudge
 - 2 puffs of whipped cream

Bananas Foster:

- Use *Junior Banana Split* boat
- 2 scoops of *Banana* ice cream: **7 ounces total**
 - 2 pumps Hot Caramel
 - ½ scoop of Chopped Nuts
 - ½ sliced Banana
 - 2 puffs of whipped cream

Floats and Sodas

☛ Only one size (Fruit Blend cup)

☛ Use Vanilla ice cream unless specified

Sodas

- Fill cup with 2-3 ounces soda water
- Add 1-2 ounces of milk
- Add 2 plunges topping and mix
- Add 8 oz Vanilla ice cream
- Add soda water until full
- Serve with straw + long spoon

Floats

- Add 8 oz Vanilla ice cream
- Add pop until full
- Serve with straw + long spoon

Best Friends Fruit Blends™

- ☛ Only one size
- ☛ Can be made *with* ice cream or *without* ice cream (for a dairy-free option)
 - If *without* ice cream: Add 1 full cup of ice to blender
 - If *with* ice cream: Add ¾ cup of ice and 3 ounces of ice cream to blender

Original

4 Strawberry
3 Pineapple
½ banana

Tripleberry

4 Strawberry
2 Blueberry
1 Cherry

Mangoberry Swirl

4 Mango
3 Peach
*1 ladle Raspberry at
bottom of cup*

Just Strawberry

7 Strawberry

Pineapple Mango

4 Pineapple
3 Mango
½ banana

Mango Sunrise

4 Strawberry
3 Mango

Very Cherry

4 Cherry
3 Pineapple

Razzleberry

4 Raspberry
3 Blueberry

Strawberry Peach Melba

4 Strawberry
2 Peach
1 Raspberry

Strawberry Banana

7 Strawberry
½ banana

Smoothies

- ☛ Only one size
- ☛ Only made *with* ice cream (Vanilla, unless otherwise specified)
 - Add ¾ cup of ice and 3 ounces of ice cream to blender

Chocolate Raspberry Swirl

6 oz milk
1 scoop latte powder
1 Raspberry
*Chocolate ice cream
*1 ladle Raspberry in bottom of cup

Peanut Butter Banana

6 oz milk
1 scoop latte powder
½ banana
1 Peanut Butter

Piña Colada

7 Pineapple
½ banana
*Coconut ice cream

Oreo® Blast

6 oz milk
1 scoop latte powder
1 scoop Oreos

Mocha Espresso

10 oz cold-brewed coffee
10 oz *Chocolate* ice cream
*no ice

Shakes and Malts

- ✪ Only one size: 10 ounces of ice cream
- ✪ All shakes get **2** ladles of topping except:
 - Chocolate and Vanilla syrup receive only **1** plunge
- ✪ After adding ingredients, fill with milk until approximately 1" from top of cup
- ✪ Mix on machine for approximately 1-2 minutes, progressing from low to high speed
- ✪ When finished, clean spindle with designated cup and napkin or designated cloth
- ★ Even if directions are not listed, we can make any shake provided we have either:
 - A) That specific flavor of ice cream (Add Vanilla syrup)
 - B) That flavor of topping (Use Vanilla ice cream)
- ✪ Cannot make shakes from flavors with large nuts—nuts could cut through cups

Malts

- ✪ Before adding ice cream, add 2-3 ounces of milk
- ✪ Add 4 turns of malt and mix for 15-20 seconds
- ✪ Complete following directions for shakes

Vanilla

- Vanilla ice cream
- 1 plunge Vanilla

Chocolate

- Chocolate ice cream
- 1 plunge Chocolate

Strawberry

- Strawberry ice cream
- 2 ladles Strawberry

Pineapple

- Vanilla ice cream
- 2 ladles Pineapple

Strawberry Banana

- Banana ice cream
- 2 ladles Strawberry

Banana

- Banana ice cream
- 1/2 banana, sliced
- 1 plunge Vanilla

Hot Fudge or Hot Caramel

- 2 plunges topping
 - ✪ (Mix milk and topping first)
- Vanilla ice cream

Peanut Butter or Chocolate Peanut Butter

- 2 plunges Peanut Butter
 - ✪ (Mix milk and topping first)
- Vanilla or Chocolate ice cream

Mint Chocolate Chip

- Mint Chocolate Chip ice cream
- 1 plunge Vanilla

Pineapple Coconut

- Coconut ice cream
- 2 ladles Pineapple

Sea Salt Caramel Chip

- Sea Salt Caramel ice cream
- 1 plunge Vanilla
- 1 scoop Chocolate Chips

Specialty Shakes

Banana Split

- Strawberry ice cream
- 1 ladle Pineapple
- 1 plunge Chocolate
- ½ banana, sliced

Tropical Fruit

- Orange Blossom ice cream
- 1 ladle Strawberry
- ½ banana, sliced
- 1 ladle Pineapple

A Brief History...

The first Honey Hut was opened in 1974 by Frank Page, a retired firefighter. The store was located on State Road in Old Brooklyn (Cleveland). Since then, his children have taken a more active role in the business. His son, Bruce, runs the original store in Cleveland; the Parma Park store on State Road in Parma; and the Solon store near Miles Farmers Market. His daughter, Marcia, and her husband, Jim, own the Brecksville and Brunswick locations. Honey Hut also supplies ice cream to many of the Cleveland Metroparks beachfront concessions stands.

We also operate a mobile ice cream truck for Catering, which can be booked through our website: www.gohoneyhut.com/catering.

In 2000, Jim and Marcia opened their own chain of stores: Rosati's Frozen Custard, now located in Northfield Center.