UVM Real Food Working Group
November 16, 2016 | 8:30-10:00am | Aiken 311

Facilitator: Bridget
Notetaker: Gina

Agenda

Introductions and Icebreaker (10 min)
- Name, preferred pronoun, role/affiliation
- Something you are grateful for

Food Week Review [Olivia] (5 min)
- Good turnout from various groups across campus
- Forged good partnerships
- Lessons learned
  - Getting involvement/commitment early
  - Last week was a scramble
  - Hard to manage that because of collaborative effect
  - RFC film festival-needs to be more engaging, and redesign space/furniture to be more successful
  - Week celebration-offered more opportunities for collaboration
  - How many people reached: Food Week activities
    - Email-list: 70-85 emails
    - Communicated at table: ~100

Calculator Update [Caylin] (10 min)
- Dec 16th departure from UVM Dining
- Opportunities for shifting calculator responsibilities to more covered within UVM?
- Calculator interns at most schools don’t have the oversight that Caylin offers
- Sodexo is involved in auditing themselves, thus there might be a conflict of interest
- RFC training gathering more infrastructure training
- Could be more feasible to have student ownership of calculator
- Biggest obstacle to transfer?
  - consistency, historical, institutional memory
  - Caylin’s knowledge of vendors
- UVM Dining’s perspective?
  - Interest in looking in what it would look like to not keep it within Sodexo
- Transisiton semester? Spring 2017
- Calculator intern overlap
- Smaller group conversation to cover details
- Sylvia, Alison, Caylin, Alana
- Annie’s role, graduate student fellow roles
- Vote at next full group meeting

**Product Procurement Group** [Abby, Gina, Caylin] (10 minutes)
- Abby is going through real food list, determining which products have changed classification based on new guidelines
- Also working on updating the master product index
- Meeting last week
  - First steps: help with the real food list
  - Milk With Dignity-Gina
  - Black River Produce/Meat-Caylin
  - Dubreton (~3-5 hours)
  - Seafood (bigger project ~20 hours, multiple people)
  - Ben and Jerry’s (~total 3 hours)
- This research can lead to opportunities for product shifts (for example, if a product suddenly doesn’t qualify as real, this could spark interest in finding a real alternative to replace that product)

**Class Partnerships** [Gina & Sylvia] (10 minutes)
- NFS 295: Sustainable Food Purchasing
  - Calculating
  - Ben and Jerry’s not calculated
  - Each group wrote blog posting
    - Alana has been posting 1 blog a week on UVM Dining Tumbler
    - 1 or 2 blog stellar blog posts published each week
  - Nov. 30th at 5pm in Lafayette L100
    - Student presentations using RFC and VT First
    - Schedule of vendors so that vendors know when they
    - Real Food Listserv announcement
    - PSS 21, Permaculture announcement
  - CDAE 250: Research Methods
    - Lessons learned
    - Student access for

**Social Media Update** [Bridget] (5 minutes)
- Please like UVM Real Food Challenge on Facebook
- Seeking assistance
  - RFWG-Bridget
  - RFR-Olivia C.

**Real Food Revolution Club** [James] (5 minutes)
- Food week success!
- Problems with new member retention
- Next RFR Meeting Thursday after Thanksgiving
- Events:
  - Migrant Justice Benefit Dinner-**Dec 2nd**
  - Team up with Peace and Justice center about-**Date TBA**
  - Soul Fire Farm workshop--historical oppression in the food industry, CSA, **late March**
  - Working Group tabling opportunity-**Next semester**

**Food Policy** [Bridget & James] (10 minutes)
- Met with Alison’s colleague Michelle
- Borrowed language from Green Building Policy
- Will be sent to WG, feedback via track changes welcome!
- Focused on food procurement
- UVM policy, rather than UVM Dining role
  - UVM Dining held by contractual commitments

**% Party** [Bridget] (5 minutes)
- Date/Location
  - Going to start looking for space now
- Project Team

**Project teams work time** (20 min)
- Hopefully weekly meeting times/communications leaders were appointed
- Will report back at next full group meeting

<table>
<thead>
<tr>
<th>Events</th>
<th>Food Week (Food Day: October 26)</th>
<th>RFC Film Festival (Food day)</th>
<th>RFR</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>RFR: Bridget, Sarah, Olivia and James</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tabling with different groups on campus</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>“I eat real because...”</td>
<td>Caylin and Alana</td>
</tr>
<tr>
<td>% Party</td>
<td>Spring semester</td>
<td>Bridget</td>
<td></td>
</tr>
<tr>
<td>-------------------------------------</td>
<td>-----------------------------------------------------------</td>
<td>-----------------------</td>
<td></td>
</tr>
<tr>
<td>Communications</td>
<td>Social Media</td>
<td>(RFR) Bridget, James, Alison, Sylvia</td>
<td></td>
</tr>
<tr>
<td>Residence Halls Bulletin boards</td>
<td></td>
<td>Bridget</td>
<td></td>
</tr>
<tr>
<td>% Shown in each unit</td>
<td></td>
<td>Abby, Caylin</td>
<td></td>
</tr>
<tr>
<td>“Friends of” [Dining Hall]</td>
<td></td>
<td>Taran, Gina, James Caylin</td>
<td></td>
</tr>
<tr>
<td>Procurement</td>
<td>Product Research</td>
<td>Student-made products Caylin, Abby, Taran, Katie, Bridget, Justine, Annie, Sarah, Addy, Olivia, Vic, Gina</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>UVM Products: Honey?</td>
<td></td>
</tr>
<tr>
<td>Unit % Goals (Ongoing)</td>
<td>make plan for equitable percentage between residential and retail</td>
<td>Caylin, Alana</td>
<td></td>
</tr>
<tr>
<td>Campus Food Policy</td>
<td>Replace Campus Commitment for after 2020 or after 20% steps</td>
<td>Bridget, James, Alison</td>
<td></td>
</tr>
<tr>
<td>Infrastructure for Real Food</td>
<td>Local food processing/storage Hort farm</td>
<td>Vic, Jane, James, Alison, Addy, Terry, Kate, Sarah, Taran</td>
<td></td>
</tr>
<tr>
<td>Subcontractor adherence to Sodexo commitments</td>
<td>(e.g. Cage free eggs, sustainable seafood)</td>
<td>Gina, Alison, Sylvia</td>
<td></td>
</tr>
</tbody>
</table>