UVM Real Food Working Group

March 8, 2016 | 8:00-9:00am | Aiken 103

Facilitator: Gina Notetaker: Alison

Notes

Sustainability Manager Update [Emily] (5 minutes)

 Would like some support on product research so Abby can get data into calculator by April 1

Calculator Update [Abby] (5 minutes)

Almost done with July (projected to be around 20% once invoices are uploaded),
 October pretty close, but haven't uploaded yet. Trying to get everything in by
 April 1 for the % party.

Percentage Party Update [Olivia & Alison] (10 minutes)

- Monday, April 17, 4:30-5:30 in the Silver Maple Ballroom
- Invitations finished by this week
- Keynote speaker update
- Olivia is looking for camera help for Congratulations montage
 - If you get clips, email them to Olivia Pena or send her via file transfer.
- Working on music (Olivia reached out to friends' band)
- Subcontractor vendors will have tables

Class Partnerships [Gina] (10 mins)

- NFS 295: Sustainable Food Purchasing
 - Students are working through invoices, Alana has been reviewing them and aims to have the numbers before the party
- CDAE 250: Research Methods
 - Alana wants to review the reports and draft exec summary. Katie and Alison will help.

Product Procurement Group [Abby & Bridget] (5 minutes)

- Current project: almost finished checking 2.0 Standards against past purchases
 - Addy and Bridget working on seafood and Dubretton
- Future research opportunities
 - Murray's Chicken

- Need to look into labor violations
- Fair Trade Chocolate
 - Interest in switching from Hershey's
 - How is Hershey's used now? Chocolate chips for baking, candy bars in retail outlets. Use callebaut for dipping strawberries.
 - Emily meeting with human trafficking club. We could become a fair trade certified campus, St mike's already went through the process. Something we could work on if we want to.
 - Olivia: Has come up in the past, may not have gone anywhere, but not sure why

Labeling Group (5 minutes)

- Friends of Dining Hall
 - Gina and Taran have been working with Harris-Millis to increase labeling
 of Real Food. Brendan is tweaking his methods on the management side.
 He will be soon bringing it to a dining managers meeting to present to
 other chefs and managers across campus. They will be fchecking in with
 him soon.
- RA Bulletin Boards
 - Bridget put together a great set that they were able to get to the RAs for March and April
- Subcontractor Labeling Packet
 - Put a lot of info together. Alana and Bridget will work on this over the next 2 weeks
 - Consistency of brand and message, but autonomy of how they implement it

Project teams work time