

**University of Vermont**  
**Real Food Working Group**

**Annual Report for the 2015-2016 Academic Year**



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## Executive Summary

The UVM Real Food Working Group (RFGW) saw exciting changes and spearheaded many initiatives during the 2015-2016 academic year. This summary provides a high-level overview of the significant work undertaken by the RFGW this academic year. For details, please see the full annual report.

### Major Developments and Activities

The University of Vermont purchased 19% real food in the 2015-2016 academic year, putting UVM on track to exceed the goal of 20% by 2020. The RFGW improved and expanded opportunities for student engagement through paid internships and a new partnership with the Food Systems Innovation Fellowship Program. The Real Food Revolution (RFR) student club hosted eight events to engage the student community about real food and related food policy campaigns. In fall 2015, The Skinny Pancake, SoYo, and Vermont Bean Crafters joined the campus food system. We also partnered with two classes to audit all Davis Center and local subcontractor dining locations, evaluate their Real Food and Vermont First percentages, and identify potential product shifts for each business.

### Outreach and Awareness Efforts

The Real Food Challenge (RFC) had informational tables during ActivitiesFest, and RFGW member Annalena Barrett spoke about real food at UVM's TEDx Talk Event. We continue to reach out to the campus and student community using a diversity of platforms, including social media, videos, visuals in dining halls, blog posts, and in-person outreach at campus events.

### Major Events and Related Activities

RFGW members both directed and participated in a number of events and trainings this year, including a Regional Action Training for student RFC members in Maryland, hosting several RFC National representatives on a campus tour and check-in, and participating in 23 food-related Earth Week/Maple Fest events. Members also submitted feedback to the RFC National Standards Council as they prepare to revise the Real Food Guidelines and release an updated version in fall 2016.

### Product Shifts

In fall 2015 UVM Dining made campus-wide shifts in several product categories, across all Real Food criteria (local, humane, ecologically sound, and fair). To kick off the year, in August 2015 the Intervale Food Hub became an approved UVM Dining vendor, providing local produce from their many producers in six locations across campus. Also in August 2015, UVM Dining signed a campus-wide, exclusive contract with UVM's Proctor Maple Research Center making organic, local, real maple syrup the standard across campus. Since the middle of fall semester 2015, all seafood purchased by UVM Dining is sourced through Red's Best Institutional Seafood Program, making all seafood served on campus local, ecologically sound, fair, and fresh (not frozen). Local beef sourced through Black River Meats is now used every Friday for Local Burger Night in all unlimited dining locations, and all new coffee vendors on campus are required to sell only real coffee products.

## **Challenges**

The online calculator tool that analyzes all universities' auditing data had several technological issues that prevented data from being uploaded in a timely manner throughout the year. This resulted in a spring-semester push to upload all retroactive and current data in order to have our results officially reviewed and analyzed by RFC National. Additionally, the previously vague policies concerning the definition of Confined Animal Feeding Operations (CAFOs) in Vermont led to a lack of certainty in calculating real dairy sources, but a close examination of state and federal legislation revealed that there are no documented CAFOs, of any animal type, in Vermont.

## **Current Real Food Percentage**

UVM's overall real food percentage for the 2015-2016 academic year was 19%, up from 15% in 2014-2015, and 11% in 2013-2014. These results indicate that UVM is on track to exceed its goal of 20% real food by 2020.

## **Looking Ahead**

We are poised to enter the 2016-2017 academic year in a very strong position, with the expectation of breaking the 20% goal next year. In addition, the RFWG has several new student, staff, and faculty members after the implementation of a new application process designed to increase participation from all relevant and interested stakeholder groups across campus. In addition to the continuation of our class partnership with Dr. Sylvia Geiger, the RFWG will enter a new partnership with Dr. David Conner's fall 2016 Research Methods class to develop, distribute, and analyze a campus-wide survey measuring UVM student awareness of, and interest in, the Real Food Campus Commitment. Beginning fall 2016, the Student Chair of the RFWG will become a paid position to better reflect the time and effort required in this role. We plan to send several student representatives to an RFC National Summit in fall 2016, and hope to make a special connection with the incoming class of 2020, as this will be the first group of students who will be present in 2020 when the current goal comes to a close.

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## **Acronyms Used in this Document**

CAFO: Confined Animal Feeding Operation

PMRC: Proctor Maple Research Center

RFC: Real Food Challenge (National group and UVM campus initiative)

RFR: Real Food Revolution (SGA-recognized student club at UVM)

RFWG: Real Food Working Group

TPP: Trans-Pacific Partnership

UVM: University of Vermont

## Introduction

The UVM Real Food Working Group (RFGW) saw exciting changes and spearheaded many initiatives during the 2015-2016 academic year. These included the expansion of our commitment to student engagement through two Communications and Outreach internships offered throughout the year, as well as the implementation of a new graduate fellowship offered through the UVM Food Systems Innovation Fellowship Program. We also made several real food product shifts as a result of new Vermont-made products' availability. In addition, the RFGW participated in more than 20 different real food-related Earth Week Events, and sent several RFGW student members to a Regional Action Training in Baltimore, Maryland.

This report provides an overview of our major developments and activities, outreach and awareness efforts, events, product shifts, challenges, and plans for next year. The final section reports metrics, including our current calculator percentages and tracking against objectives identified in our multi-year action plan. Appendices are attached with supplemental materials.

### Structure of the Real Food Working Group

The RFGW is comprised of a variety of stakeholders to ensure a representative view of real food initiatives on campus. Members include:

- Student Representatives (up to 9) comprising a mix of:
  - Students in food systems undergraduate and graduate academic programs
  - Other clubs with a mission consistent with the Real Food Challenge
  - Student members-at-large
  - Real Food Calculator inters (automatically granted membership for the duration of their internship)
- Administration/Staff (up to 3) with relevant responsibilities such as:
  - Sustainability
  - Food Systems
  - Dining contract management
- UVM Dining (up to 3) such as:
  - General Manager or designee
  - Staff member responsible for managing the Real Food Calculator
  - Executive Chef
- Faculty (up to 3):
  - Interested faculty with experience in food systems and/or food service

Representatives of the SGA club Real Food Revolution are included within the Student Representatives group. When RFGW meetings are in session, selected members serve as scribe and the Student Chair serves as facilitator. The Student Chair and Staff Advisor, in coordination with other members, generate the Annual Report.

All RFWG members are further divided into 5 Project Teams and assigned the following tasks:

Team	Purpose <i>2015-2016 Goal</i>
Labeling	Initiate and monitor real food product labels across campus. <i>1) Train new students, primarily in RFR, to implement labeling across all campus dining locations.</i> <i>2) Develop materials such as banners and/or napkin inserts explaining what each real food label sticker indicates and why real food is important. Highlight that these are student-developed standards.</i>
Procurement Analysis	Research potential product shifts to be implemented by UVM Dining. <i>1) Analyze location- and item-level data to develop recommendations for improving real food purchases across campus. Work with unit chefs to compare purchasing patterns and identify new opportunities to shift to more real food within each location.</i>
Communications	Maintain RFC's social media, email, website, and signage. Give presentations to other groups on campus (e.g. tour guides), in coordination with RFR to promote real food. <i>1) Publicize previously made student-produced videos about real food at UVM.</i> <i>2) Create 5-minute introductory presentations for large lecture classes to introduce students to real food. Give at the beginning of each semester.</i> <i>3) Publicize and recruit for the RFWG through student newspapers and a greater social media presence.</i>
Events	Plan, coordinate, and execute special events, both internal and external to the RFWG, that promote real food or that have a mission consistent with the RFC. <i>1) Participate in Food Day (fall) and Earth Week (spring).</i>
Class partnerships	Develop and maintain class partnerships between UVM professors and the RFC, in collaboration with the CUPS Office, to create participatory coursework meaningful to both students and the RFC that focus on real food-related topics each semester. <i>1) Audit all Davis Center and local subcontractor dining locations (Ben &amp; Jerry's, New World Tortilla, CatPause, Henderson's, UVM Bookstore, VT Kosher, AFC Sushi, vending machines).</i>

# Major Developments and Activities

## Expanded Student Engagement

In addition to offering paid calculator internships during the academic year, the RFWG offered three paid, part-time internships in summer 2015. It was the first summer we offered the calculator internship, and the other two were communications internships. One of the communications interns, Olivia Peña, created as part of her work a seven-part video series highlighting the producers and partnerships behind the various local foods sold on campus. Each three- to five-minute video is now showcased on the RFWG's [website](#). The second communications intern, Maura Knowles, created a series of promotional materials, including banners that now hang in several major dining venues on campus.

The Food Systems Innovation Fellowship Program, which sponsors two candidates in the MS in Food Systems program to partner with UVM Dining in different initiatives across campus, launched in the spring 2016 semester. Fellow Shannon Esrich worked as both a researcher and Interim Student Chair for the RFWG, facilitating their monthly meetings and examining both state and federal policies regarding the classification of Vermont dairies as Confined Animal Feeding Operations (CAFOs). In a related project, fellow Hailey Grohman worked closely with the Dining Implementation Team to generate a list of indicators for the values and important concepts expressed in the original Request for Proposals and the final 2015 contract with UVM Dining. Indicators were shaped as part of a semester-long conversation about how to put concepts like health, sustainability, and transparency into practice.

## Real Food Revolution

RFR is an SGA-recognized student club created to tackle a number of food systems issues and educate the student body on the values and vision of the Real Food Challenge. This year, RFR students labeled real food options throughout dining locations, facilitated educational workshops and teach-ins (specifically for the Trans Pacific Partnership, or TPP), and hosted a Vermont-wide Real Food Summit in October 2015. Approximately 30 students and faculty members from UVM, Champlain College, and Middlebury College attended the summit in addition to several national and regional RFC staff members and representatives from Migrant Justice, Red's Best Institutional Seafood Program, and Equal Exchange. Other notable activities included hosting a Slow Fish Workshop in conjunction with Slow Food UVM, and contributing to a national photo and written petition representing students opposed to the TPP. Aside from regular meetings, fundraisers, and social potlucks, RFR members also volunteered during Earth Week, advocated for UVM's Red's Best seafood product shift, and acted as a point of contact for Vermont food enterprises looking to show their faces on campus, namely Tomorrow's Harvest and Vermont Chevron.

Off-campus activities included a Vermont Bean Crafters/All Souls Tortilla facility and farm tour, and a Regional RFC Action Training in Baltimore, MD. In just its second of being an organized entity, RFR saw a large growth in its core member involvement. Three members,

James McCoy, Gina Clithero, and Eli Coretti, are currently working on a napkin-holder insert campaign that explains why real food options exist on campus, and the positive impacts students can have by choosing to eat real food. All events this year allowed the group to build stronger relationships with other student clubs, UVM Dining staff, and local producers.

### **New Dining Subcontractors**

In fall 2015, UVM welcomed three new local dining subcontractors to campus: The Skinny Pancake, SoYo, and Vermont Bean Crafters. In a renovated space that previously housed the on-campus cafe Alice's, The Skinny Pancake strives to change the world by building a safer, healthier, and more delicious food shed while creating everyday enjoyment that is fun and affordable. Also in the Living/Learning complex, SoYo makes all of their yogurt on site daily in small batches with locally sourced ingredients such as seasonal fruits and Lake Champlain Chocolates toppings. Vermont Bean Crafters joyfully serves up some of the tastiest in local, organic and plant-based food at their dedicated station located within the University Marche. Vermont Bean Crafters prepares hot, delicious, and healthy offerings that are preservative-free and filled with nutrients all the while sourcing directly from farms within a 256 mile radius. Each of these new vendors brings a commitment to sourcing real food-ingredients whenever possible, and has worked closely with UVM Dining to enhance the overall dining options available on campus.

### **Class Partnerships**

Under the guidance of RFWG member/Nutrition and Food Sciences faculty Dr. Sylvia Geiger, the RFWG partnered with NFS 295: Sustainable Food Purchasing during both the fall 2015 and spring 2016 semesters to audit all Davis Center and local dining subcontractors on campus. These subcontractors included: SoYo; Ben and Jerry's; New World Tortilla; The Skinny Pancake; Vermont Bean Crafters; the UVM Bookstore, Henderson's, and CatPause; and Vermont Kosher. The only subcontractor that was excluded from the analysis was AFC Sushi, due to time and resource limitations of the class coordinators.

This work is the first time subcontractor purchasing was audited using both the RFC guidelines and the Vermont First qualifications, thus providing a baseline and building a foundation for incorporating the subcontractor data into the overall campus assessment in the future. In both December 2015 and April 2016, students presented their findings to an audience of RFWG members, in addition to several of the subcontractor directors and business owners. These classes have continued an important dialogue connecting diverse stakeholders within the campus food system, discussing opportunities for increasing both RFC and Vermont First percentages within the businesses, as well as examining the limitations and challenges to making these changes.



## Outreach and Awareness Efforts

### ActivitiesFest

UVM Dining and RFR had informational tables at this annual event, where incoming students learn about opportunities to get involved in extracurricular activities on campus.

### TEDx at UVM

RFWG student member Annalena Barrett was accepted as a presenter at TEDx UVM in February, 2016. Her entertaining talk introduced hundreds of students, faculty, and staff to the Real Food Challenge, and a [video of her performance](#) has 100 views on YouTube.

### Reaching the Student Community

As mentioned above, one of our summer 2015 communications interns, Maura Knowles, created banners to hang in several major dining venues across campus. These provide a constant point of outreach, primarily to first- and second-year students, in the dining context. Maura also created materials for Orientation RAs to post on bulletin boards in their residential halls, as well as a display for the window outside University Relations (300 Waterman).

In September 2015, the UVM Food Feed blog published [5 Myths About the Real Food Challenge](#), by Olivia Peña (RFWG student member), which addressed common misconceptions that we hear about the Real Food Challenge at UVM.

Students at the Campus Kitchens event The Battle of the Campus Chefs in April 2016 wore “Ask Me About Real Food” stickers and engaged in conversations about our work with attendees. Additionally, UVM staff handed out RFC stickers at Accepted Student Days in spring 2016. Throughout the year, communications were distributed via the RealFoodUVM email listserv (288 subscribers) and Facebook on an ongoing basis.



*Students preparing seasonal treats during UVM Dining's Taste of Place cooking workshop in November 2015.*

## Major Events and Related Activities

### **RFC Regional Action Training (Baltimore, Maryland, February 12-14, 2016)**

Four UVM students attended this regional action training at Johns Hopkins University, with their travel funded by UVM's RFWG. The training was a pilot session to encourage greater national student involvement with the Trans-Pacific Partnership (TPP). A planned protest outside of Representative Cummings' office turned into a celebration after Cummings announced his opposition to the TPP. This free trade deal is expected to dislocate small-scale and local producers - both at home and in farms abroad. Students across the country involved with the RFC continue to organize teach-ins and protests to encourage student involvement with this all-encompassing piece of legislation. In addition to learning about the TPP, students at this training developed an action plan to take back with them to UVM.

Attendees also had the opportunity to collaborate and network with other schools' student RFC representatives. A product of this retreat is the Northeast Regional Implementation Call that happens monthly between several RFC-committed schools (including a UVM representative - Olivia Carmenati). Real food can be sourced at a regional scale, and it is therefore critical to maintain constant communication between these schools to avoid "reinventing the (real food) wheel" at UVM. Guest speakers from Common Market and CATA, the Farmworker Support Committee, gave insight to the challenges and successes John Hopkins faces in the real food transition. Workshops that addressed student communication about real food with university officials and inter-student, "one-to-one" conversations were also valuable. RFWG student member James McCoy One student also facilitated a discussion on the successes and failures of getting students involved with the RFC on campus.

### **RFC Campus Visit (UVM, March 28-29, 2016)**

Regional RFC representatives Aleks Taranov and Tlaloc Vasquez, and national RFC representative Christina Ocampo, came to UVM in mid-spring to touch base with the many active real food initiatives and groups on campus. All three guests attended a weekly RFR meeting to share with students the different avenues for involvement with the RFC post-graduation. The next day, the representatives helped with the RFR-led labeling campaign in Simpson Unlimited, Redstone Market, and the Davis Center Marketplace. RFWG student member James McCoy, along with Aleks, Tlaloc, and Christina, attended an RFC meet-up at Champlain College to discuss the opportunities for signing the RFC commitment there and the ways UVM may be able to assist the college in their RFC transition.

### **Food Day (UVM, October 2015)**

To celebrate UVM's Annual Food Day, UVM Dining served "real meals" for breakfast, lunch, and dinner across all campus dining locations. Campus staples such as Grandy Oats oatmeal and grilled cheese with Vermont Bread Company organic bread and Cabot cheese were served in addition to several special menu items. These included soups made from scratch with Champlain Orchards apples and Cabot cheddar, as well as a localized chopped cabbage salad with produce sourced from the Intervale Food Hub.

## Earth Week/Maple Fest (UVM, April 18-22, 2016)

As part of UVM's simultaneous Earth Week and Maple Fest celebrations, UVM Dining teamed up with the RFWG, RFR, and other food-related groups on campus to host 23 events designed to increase students' engagement and interaction with their campus food system. Highlights included handing out free samples of banana smoothies made using City Market's Blender Bike and Equal Exchange bananas, a Dining Sustainability Tour of the Harris Millis Unlimited Dining Hall, free maple syrup tastings with syrup from the UVM Proctor Maple Research Center, and a screening of the Equal Exchange documentary "Beyond the Seal", which documents the banana industry in Guatemala.



*Students tabling and selling tickets to the Battle of the Campus Chefs event.*

Campus Kitchens' annual Battle of the Campus Chefs fundraiser was also hugely successful, with more than 300 people in attendance and \$2,200 raised for the Chittenden Emergency Food Shelf. There was an unprecedented number of interested UVM Dining participants, with the winning Team Marche taking both First Place and Crowd Favorite.

## Implementation Check-In with RFC National Representatives

In April 2016, we were invited to participate in an Implementation Check-In with staff from the Real Food Challenge national organization. Caylin McKee, Shannon Esrich, Alison Nihart, Natalie Lovelace, and Olivia Percoco met with Tlaloc Vasquez (RFC Northeast Regional Coordinator) and Emma Brewster (RFC National Program Coordinator). The conversation proved to be a valuable opportunity to discuss UVM's achievements and the challenges we have faced while implementing our Campus Commitment.

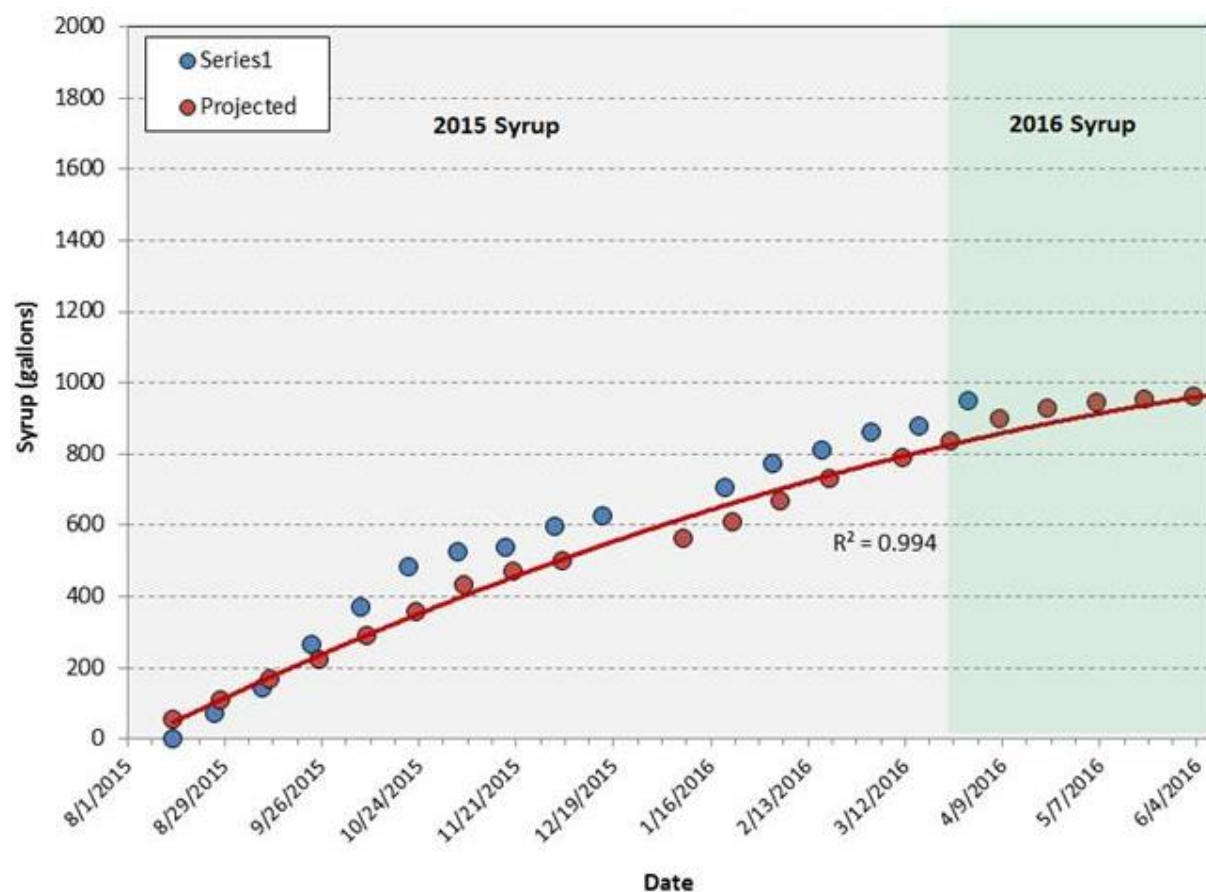
## Submissions to the RFC Standards Council

Over the past year, the Real Food Challenge organization has revisited the national Real Food Standards, and invited feedback from stakeholders on the criteria. Many RFWG members submitted written input through an online survey. This was an important opportunity for us to highlight the parts of the criteria we agree with and those we do not, as the standards may not always match our institution's or our community's values.

## Product Shifts

### Maple Syrup | Ecologically Sound, Local

In August 2015, UVM Dining signed a campus-wide, exclusive contract with UVM's own Proctor Maple Research Center (PMRC) making organic, local, real Grade A Dark maple syrup with robust taste the standard across the campus' nine dining locations. For the past 12 years, PMRC has been selling their maple in bulk, once a year, to Butternut Maple Farms of Morrisville, Vermont. PMRC used to sell to the UVM Bookstore in small amounts, which was too small scale to be efficient. Under this new partnership, PMRC expects to sell over 1,000 gallons to UVM Dining by the end of the school year.



**Fig. 1 Anticipated vs. actual purchases of maple syrup.** Representation of the monthly differences between anticipated (red) and actual (blue) quantity of PMRC maple syrup used on campus, shown in cumulative gallons across the 2015-2016 academic year.

### **Seafood | Ecologically Sound, Local**

Since the middle of the fall 2015 semester, all seafood served at Harris Millis Unlimited Dining is purchased through Red's Best Institutional Seafood Program. Red's Best is a Boston-based company that works to ensure fair prices to all fisherfolk, regardless of the exact species of their daily catch, while connecting these small-scale operations with direct-to-consumer, institutional, and restaurant markets. All seafood on campus was already considered ecologically sound based on a previous commitment by Sodexo, so this unique addition to the program guarantees local, ecologically sound, fair, and fresh (not frozen) fish. These products are offered twice weekly at the Harris Millis Unlimited Dining Hall, which serves more seafood than all other dining locations on campus combined. Red's Best products are also used in the allergen-friendly station in Harris Millis, increasing the accessibility of such a high quality product.

### **Beef | Local**

As part of UVM Dining's initiative to increase the percentage of real food offered in unlimited dining locations, local beef sourced through Black River Meats is now used every Friday for Local Burger Night in all unlimited dining locations. Conversations between the Vermont First Advisory Board, of which Black River Produce (the parent company to Black River Meats) is a member, initiated a statewide agreement between all Sodexo units and Black River Meats to use an "overstock list". This gives UVM Dining and other institutions the ability to pay lower prices when Black River Meats has an overstock of any of their products, but specifically on local meats. Because all products offered by Black River Meats meets real food requirements, this lower pricing agreement makes high quality, local ingredients more accessible more often.

### **Coffee | Ecologically Sound, Fair**

Beginning fall 2015, all new coffee vendors on campus are required to sell only real coffee products at all times. Speeder and Earl's was the only new coffee vendor at this time, and the company made a new Espresso Blend - Real product to meet this specific requirement. Prior to this mandate, fair-trade and organic coffees were sourced from Green Mountain Coffee whenever they were available, but inconsistent supply resulted in varied coffee options across campus. Under this new mandate, both Waterman dining locations switched to sourcing from Vermont Artisan Coffee, and the Marche switched to Speeder and Earl's to ensure only real coffee products are offered at all times. The on-campus Skinny Pancake location also sells only fair and organic blends of Vermont Artisan Coffee.

### **Produce | Ecologically Sound, Fair, Local**

The Intervale Food Hub, a social enterprise of Burlington-based nonprofit Intervale Center, is now an approved vendor to UVM Dining. The Intervale Food Hub is known for its subscription baskets containing local products including vegetables, eggs, meat, yogurt, and cheese from 40 Vermont producers. Several of the producers are located in Burlington's Intervale, less than two miles from the UVM campus. UVM Dining's partnership with the Intervale Food Hub will provide a new market opportunity for Vermont farms and food producers while supporting both the Real Food Campus Commitment and Sodexo's Vermont First Pledge. Intervale Food Hub-sourced products are now used in six locations



on campus, primarily in the unlimited dining halls and large retail venues. UVM Dining worked with UVM students and the Intervale Food Hub to create a custom signage campaign to advertise their products on campus, highlighting the producers behind each ingredient and farm.



*Members from UVM Dining tour Diggers' Mirth Collective Farm in the Intervale Center after naming the Intervale Food Hub as an approved vendor.*

## Challenges

### Technological Issues

Since spring 2015, the national RFC calculator website has experienced ongoing functional difficulties. These problems prevented data from being uploaded into the calculator and consequently prevented the official review of UVM's RFC data for several semesters in a row. In addition, the national RFC Guidelines will be changing as of September 1, 2016, and as a result, the online national calculator will stop accepting data uploads (based off of the current guidelines) by May 15, 2016. The calculator website issues were recently resolved in the middle of the spring 2016 semester, leaving very little time to retroactively upload previous' semesters data while simultaneously trying to complete and upload the most recent campus audits. This combination of time-sensitive technological challenges led to the calculator and data analysis work being unevenly distributed throughout the 2015-2016 academic year. The calculation of UVM's most recent real food percentage largely relied on the calculator interns and key RFWG members to accomplish this work in a very short timeframe at the end of the spring 2016 semester.

## The CAFO Question in Vermont

Previously, the RFC guidelines directed institutions to follow the Environmental Protection Agency's (EPA) rules on determining whether farms were considered Confined Animal Feed Operations (CAFO) based on the number of animals housed on the farm. This guideline is of particular interest to UVM, considering the large amount of dairy produced in Vermont that could potentially qualify as local products under the guidelines, as long as the farms were not disqualified for being CAFOs. After a close examination of federal CAFO policy by RFWG member Shannon Esrich, it became clear that the EPA defers to individual states' policies on determining a farm's CAFO status, and maintains a general policy only for those states and territories that do not already have their own legislation on this issue.

Vermont farms are regulated by the Vermont Agency of Agriculture, Food, and Markets, and by the Agency of Natural Resources. Vermont law defines CAFOs as those farms who have **both** a certain number of animals *and* produce discharge (any interaction between the farm animals' waste and US water sources such as streams, rivers, lakes, or ponds). Vermont policies regulating farms' environmental impact exceed those under the federal Clean Water Act, and prohibit farms from having discharge. Due to the mandatory compliance with these policies, Vermont state agencies currently have no documented CAFOs. This means the RFC can be sure that all Vermont farms UVM Dining sources from, whether dairy or otherwise, are not disqualified under the RFC guidelines as CAFOs. Specifically concerning Vermont dairy producers, we now know that none of these farms are disqualified for being CAFOs and can be considered real food under the local criteria. This significant finding, though it impacts just a small percentage of the food on campus that is considered real, will help inform future recommendations and purchasing decisions when striving to include more local dairy on campus.

## Current Metrics

### 2015-2016 Academic Year Real Food Calculator Results

Overall Real Food: 19%

#### By Real Food Category

Local: 10%

Ecologically Sound: 9%

Fair: 5%

Humane: 1%

*Note: the sum of these categories does not equal the overall real food percentage because some products qualify for multiple categories.*

#### By Dining Venue Type

Unlimited: 24%

Retail: 15%

## Looking Ahead

### Exceeding Expectations

With UVM at 19% real food in the 2015-2016 academic year, it seems likely that the 2016-2017 academic year will be the year that we hit our 20% goal (three years early). This poses an opportunity to set new goals for the next several years. The RFWG will undertake this goal setting during the fall of 2016.

### New Application Process

Based on an updated charter from the spring 2016 semester, we implemented a new application process for all Working Group members beginning this year and to be carried forward. This process elects new non-student members for a primary three-year term of service, during which they do not have to reapply to the group. While all student members are granted continuous membership throughout their time at UVM, all returning faculty, dining, and staff members were required to fill out a basic application explaining their interest in and qualifications for continuing with the group. The application was also distributed across a multitude of university-based platforms to recruit new student, faculty, dining, and staff members from across campus.

We were pleased to receive an unprecedented number of applications for all positions within the RFWG. All new and returning non-student applications were weighted equally in their consideration. This was the first time the RFWG application was openly distributed to the entire University community, as well as the first time interested non-student members had to apply to gain admission into the group. Additionally, more interested students applied to the group than in any previous year. At the time of writing, the members of the 2016-2017 RFWG have been selected and notified, and will officially begin their term of service in the fall 2016 semester.

### New and Continued Class Partnerships

The RFC will continue its partnership with Dr. Geiger's undergraduate class, NFS 295: Sustainable Food Purchasing in both the fall and spring semesters. These students will continue to audit Davis Center and local subcontractors, and will help to include this information in future campus real food calculations. In fall 2016, the RFC will enter a new partnership with Dr. David Conner's undergraduate course, CDAE 250: Applied Research Methods. The expectation of this class is to create, distribute, and analyze results from a survey measuring UVM students' level of interest and engagement with the RFC on campus. The results will inform the RFWG and various UVM-RFC stakeholders on how to better include students' voices and concerns in the real food implementation process.

### Expanded Internship and Student Engagement Opportunities

This will be the second summer we hire a paid part-time calculator intern at 20 hours a week. With the recognition of the time and effort required by the RFWG student chair, we also plan to begin paying an hourly wage for this position. We recognize that the commitment and level of sophistication for that role far exceeds the average student



involvement in the RFWG, and is more equivalent to the level of responsibility held by the calculator intern.

This fall, the Real Food Challenge will host a national summit on the east coast of the US. We plan to send several students to participate.

### **The Incoming Class of 2020**

The undergraduate students arriving this coming fall semester are the class of 2020. This is the first class who will be on campus to see the completion of the campus commitment in 2020. This poses a special opportunity to connect with students around the year 2020, even as we anticipate setting a goal higher than 20%, and we plan to capitalize on this in order to further engage students in the implementation process.

## Appendix 1: 2015-2016 RFWG Members

### Students

- Shannon Esrich (Student Chair)
- Natalie Lovelace (Calculator Intern)
- Nicole Pidala (Calculator Intern)
- Annalena Barrett
- Alana Chriest
- Gina Clithero
- Alyssa Johnson
- James McCoy
- Olivia Peña
- Olivia Percoco
- Emily McDonnell (On Leave Spring 2016)

### Administration/Staff

- Alison Nihart (Assistant, Food Systems Initiative; RFWG Staff Advisor)
- Dennis DePaul (Assistant Dean for Business Operations)
- Gioia Thompson (Director, Office of Sustainability)
- Joe Speidel (University Relations)
- Aaron Witham (Office of Sustainability)

### UVM Dining

- Caylin McKee (Sustainability Manager)
- Melissa Zelazny (District Manager)
- Annie Rowell (Sodexo Vermont First Coordinator)
- Kate Hays (Campus Executive Chef)

### Faculty

- Cynthia Belliveau (Dean, Continuing and Distance Education)
- Jane Kolodinsky (Chair, Community Development and Applied Economics)
- Sylvia Geiger (Community Development and Applied Economics)
- Susie Walsh Daloz (Farmer Training Program)

## Appendix 2: Progress Against Multi-Year Action Plan Objectives

	Objective	Description	Responsible Party	Metric(s)	Timeline	2015-2016 progress
Food & Beverage Procurement	Purchase 20% Real Food by 2020.	Food purchases meeting the Real Food criteria should equal or exceed 20% of total food purchases by 2020.	UVM Dining	% purchases that meet criteria	15% by 2015; additional 1% per year thereafter	2015-2016 Academic Year: 19%
	Shift at least 5 major products each year.	We aim to increase our Real Food numbers across food categories, as prioritized in the Real Food Decision Flowchart: meat and poultry, dairy, eggs, produce, fish/seafood, coffee/tea, baked goods, other beverages, grocery/staples.	Real Food Working Group	# products researched	Ongoing	No action during reporting period.
			UVM Dining	# products shifted	Ongoing	3 specific products (coffee, maple syrup, beef) and 2 product categories (produce and seafood). (See details in Product Shift section.)
	Balance % of real food sold in retail and unlimited dining units.	Work towards 20% Real Food in both retail and unlimited dining by 2020.	UVM Dining	% Real Food in retail and unlimited units	Incremental until 2020	Retail: 24% Unlimited: 15%
	Shift to 100% real coffee	We aim to offer 100% real hot coffee.	UVM Dining	% purchases meet criteria	Fall 2015	Complete. As of fall 2015, 100% of coffee on campus qualifies as real.
	Shift to 100% Sustainable Seafood by 2015	We aim to support sustainable fisheries through a commitment to 100% sustainable seafood.	UVM Dining	% purchases meet criteria	January 2015 (Sodexo national commitment)	All UVM Dining purchasing meets this criteria; does not account for 100% of seafood purchasing on campus due to AFC sushi subcontractor.

	Objective	Description	Responsible Party	Metric(s)	Timeline	2015-2016 progress
	Increase purchases from UVM's Catamount Farm	Develop purchasing agreement(s) and contribute to farm planning to support the purchase of as much produce as possible from the UVM farm.	UVM Dining/ Catamount Farm	\$ value of products purchased	Plan every winter for following production season	Met in November about plan for fall. Sales focus will be in retail dining because Catamount case sizes are a better match there. 2,900lbs of food, equaling \$7,562 was purchased in 2015. UVM Dining committed to 7,000 lbs but crop yields were lower than expected.
	Purchase UVM products	Explore feasibility of purchasing products from UVM research projects (e.g. milk, maple, apples).	RFWG / CALS	# products researched	2014-2015 Academic Year	Proctor Maple Center now supplies to UVM. Some informal conversations about UVM dairy possibilities. UVM Horticulture Center apples were distributed as part of Catamount Farm program.
		Shift purchases.	UVM Dining	\$ value of products purchased	2015-2016 Academic Year	Maple Syrup: \$36,408.90 Produce: \$7,562.10
	Pursue campus infrastructure to support Real Food	Identify and support research needs to assess infrastructure needs across campus to promote year-round local produce.	UVM Dining/ RFWG	# research projects completed	Ongoing	No action during reporting period.
Policy	Develop a campus food policy	Conduct a community process in coordination with the UVM administration to develop and adopt a	Real Food Working Group	Policy completed	2015-2016 Academic Year	No action during reporting period.

	Objective	Description	Responsible Party	Metric(s)	Timeline	2015-2016 progress
		campus food policy that reflects the UVM community's values and expectations for campus dining.				
Student Leadership & Learning	Increase student awareness of the Real Food Challenge at UVM	Outreach activities to support student awareness include labeling in dining facilities, tabling at student events, club activities, special events, and use of web and social media.	Real Food Working Group	# people on email list	Ongoing	288 subscribers
			Real Food Revolution Student Club	# Events	At least 8 events per year	1) Vermont RFC Summit 2) Slow Fish Workshop (in collaboration with Slow Food UVM) 3) Two TPP teach-ins 4) Red's Best Fish Taco Night 5) VT Bean Crafters Farm Tour 6) Earth Week volunteering 7) Team at Battle of the Campus Chefs
			UVM Dining	Use of labeling	Ongoing	Continued use of RFC labels used across campus
		Assess effectiveness of outreach campaigns by measuring student awareness of Real Food Challenge	Real Food Working Group/ Research Class?	% students reporting awareness	Biannual survey (2015, 2017, 2019)	No action during reporting period. Class partnership planned for Fall 2016.
	Partner with academic research projects each semester	Utilize food systems research classes to support research activities.	Real Food Working Group/ Course instructors	# course partnerships	At least one course per semester	Fall 2015 and Spring 2016: NFS 295 Sustainable Food Purchasing

	Objective	Description	Responsible Party	Metric(s)	Timeline	2015-2016 progress
	Recruit interns to run Real Food Calculator	Student interns run the Real Food Calculator.	UVM Dining Sustainability Manager /RFGW Advisor	# hours/ week	At least 10 hours per week during semester and over the summer	Summer 2015: 15 hrs/wk Fall 2015: 10 hrs/wk Spring 2016: 20 hrs/wk
	Recruit interns to research product shifts	Student interns conduct research to determine the feasibility of shifting to new products.	UVM Dining Sustainability Coordinator/RFGW Advisor	# hours/ week	At least 5 hours per week during semester and over the summer	Limited action during reporting period.
	Send RFGW students to national and regional RFC Summits	Student leaders involved in the Real Food Working Group and student club should attend regional and national events hosted by the national Real Food Challenge campaign.	RFGW/ Student Club	# students attending	Send at least two students from each group each year	Spring 2016 RFC Regional Retreat: 4 students (3 RFR, 1 RFGW)

## Appendix 3: Budget Overview

### FY16 RFWG Funding Sources

President	\$5,000
Office of Student Affairs	\$3,000
Provost's Office	\$1,000
FY15 carryover	\$5,073
<b>Total</b>	<b>\$14,073</b>

### FY16 RFWG Leveraged Resources

Staff advisor time (Alison Nihart)	Avg. 5-10 hrs/wk
Calculator intern supervision (Caylin McKee)	Avg. 5 hrs/wk
Food Systems graduate fellow	Time & research
UVM Dining catering (in-kind)	\$1,000

### FY16 RFWG Expense Categories

Interns	\$9,286
Travel	\$1,432
Programming	\$23
Outreach	\$1,740
<b>Total</b>	<b>\$12,481</b>
<i>Projected carryover</i>	<i>\$1,592</i>

### Projected FY17 RFWG Budget

Interns	\$11,475
Travel	\$1,500
Programming	\$500
Outreach	\$1,000
<b>Total</b>	<b>\$14,475</b>