

**UVM Real Food Working Group**  
May 3, 2017 | 8:00-9:30am | Aiken 103

Facilitator: Bridget

Notetaker: Katie, Alison

**Reflections on the % party**

- Opportunity to network and brainstorm with David Schwartz of RFC
  - 'What's next?' -DS
  - Sharing our process with him as he guides other schools through the 'what's next' process
- Opportunity to contribute to press release
  - Cynic, BFP, UVM annual publications
  - Helps encourage research on UVM as a case study
- Gratifying to see hard work paying off
  - UVM Food Systems reunion!
  - Generated lots of conversation
  - Asking questions that remain
- Special relationship between Sodexo and UVM
- A time to turn thoughts to how we will achieve new goals
- Involvement of so many different stakeholders from over the years
  - Looking at the invite list and realizing what a collective achievement this was
- Beginning the work of identifying leverage points to determine how best to make progress towards new goal
- Special chance to share our work with friends and community members
  - Opportunity to bring new community members into the conversation
- Chance to communicate work and possibilities better with the entire group
  - Specifically re: new 25% goal

**Percentage Update: Abby and Emily**

- Actually at 22% Real Food!
- NOT including Murray's
  - To be conservative in estimating %, excluded Murray's due to possible worker safety issues

**Update: Alison**

- Updating website to reflect changes
- Request for help this summer renewing and revising website
- Opportunity to share Jennifer Porter's article on RFC
- Opportunity to connect RFWG to food systems education more generally at UVM

**Update: Bridget on meeting with President's Office**

- Bridget and Gina met with Gary Derr, he expressed lots of pride in the work of the RFWG

- Highly aware of the work and importance
- Acknowledged opportunity to leverage success of RFWG to attract attention for UVM, even in the context of the Board of Trustees
  - High profile of Real Food
- Interest in what is next
  - Collaborating with smaller farms?
  - After the low-hanging fruit, what to tackle next?

### **Calculator update:**

- Starting procurement analysis
  - Identifying areas for improvement
- Working Sabina into the process
- Summer: unit analysis
  - Will enable each dining location to set specific goals and strategies
- Time to re-examine RFWG goals and priorities, now that we have achieved 20%?
- **Murray's:**
  - Emily and Abby mentioned to Black River Produce they are looking into labor violation issue with Murray's chicken and that we are considering other sources. BRP put them in touch with Murray's president, who spoke with them on the phone.
  - He pointed out that the violations were mainly paperwork violations, lack of training regarding hazardous materials. He said they have improved their trainings since then and forwarded documentation to them.
  - Emily and Abby have a call today with Tlaloc
    - Need to examine worker strike of 2016
  - Armand: difficulty in replacing Murray's due to economies of scale and the small size and high price point of local and/or smaller producers
  - Alison: power of having these conversations with people in the supply chain
    - Conveys seriousness of these issues
    - Underscores need for companies to strive for best management to retain large orders like UVM
    - Can be applied to encouraging producers to get certifications by leveraging purchasing power
    - Armande: roll for UVM to help smaller producers achieve these certifications or enable a purchasing relationship logistically
  - UVM spearheading effort to investigate Murray's and determine RF status

### **Class partnership**

- Neither Sylvia and Alana in attendance, so asked Sabina (who took the class) for an update
- Sabina: audited Skinny Pancake, 20% increase from fall
- SP has started auditing all their branches
- SOYO owner was also there

- Bridget: Perhaps we could talk with SP about their suppliers and see if there are any we could buy from as well
- Class might not run in the fall - only 8 ppl signed up, need 10. Maybe would run in spring and audit fall invoices in the
  - Maybe business school would be interested?
  - Perhaps we should consider the possibility of intern doing this work
  - If semester behind, there could be value in students having time
- We should do a back of the envelope calculation on integrating the total subcontractor % with the UVM Dining %, even if we don't formally submit that data to the RFC calculator
- Emily, Alison, and student chairs will meet with Sylvia

### **Student chair update**

- Bridget will be away in the fall and Gina is interested in letting another student have the opportunity to take leadership in the group
- A few students may be interested, and we'll do an online poll in the next few weeks

### **This summer**

- Monthly mtg with whole group - Bridget will schedule
- Biweekly meetings with students
- Summer projects
  - Revisit procurement priorities
    - Small group set up process for whole group to make decision
  - Revisit multi-year action plan
  - Produce annual report
  - Product research
  - Website
  - Communications - bulletin boards for orientation leaders
  - Preparing for new dining hall - banner?
    - Invite someone from UVM Dining to summer RFWG meeting
- Bridget shared proposed project list she and Gina brainstormed for the fall
  - Labeling: Brendan was going to present to other dining managers
  - Product research: first year student is spearheading Hershey's chocolate project
    - Mikaela Humiston
- Proposal to restructure subcommittees with a point person for each group. We will revisit at next meeting