

Real Food Working Group Meeting

Friday, January 24, 2013, 3:00pm-4:30pm

Williams Family Room, Davis Center 403

Attendees

Students

Annalena Barrett (Sodexo Intern), Maria Carabello (Food Systems Masters Program), Alyssa Johnson (student), Ryan McNally (SGA), Jennifer Porter (Food Systems Masters Program), Ani Quigley (Vermont Students for Animal Protection), Melissa Sullivan (VSTEP)

University Dining Services

Brian Roper (District Chef), Melissa Zelazny (General Manager)

Faculty/Staff

Cynthia Belliveau (Continuing Education), Jane Kolodinsky (Community Development and Applied Economics), Alison Nihart (Food Systems Initiative)

Absent

Dennis DePaul (Dean of Students office), Doug Lantagne (Food Systems Initiative), Caylin McKee (Sustainability and Social Media for Sodexo), Gioia Thompson (Office of Sustainability), Joe Speidel (University Relations)

Agenda

Facilitator - Ani Quigley

Notetaker - Jennifer Porter

Committee Updates

Students can attend any committee meetings that want- just contact committee chair to receive the emails about meetings

- Calculator Committee
 - o Very close to getting real food numbers for spring 2013
 - o 2 new calculator interns
- Outreach Committee
 - o Outreach committee will be opening up to students outside the RFWG- the committee is still deciding how to structure that
- Policy Committee
 - o Student co-chair needed since Angela is abroad this semester
 - Maria volunteered to be student co-chair
 - o Working group guidelines and budget request will be shared with the president and provost in the near future
 - o Once the president sees the guidelines we can officially adopt them for our group
 - o The committee will work on developing an action plan/decision matrix based on our vision planning

General Updates

- Please be sure your schedule is in Oracle
 - o If you don't know how or need help, email aquigley@uvm.edu
- Regional Training will be held at UVM the weekend of Feb 8-9
 - o Students need to register ASAP

- The RFWG will cover the cost for student members
- We are expecting 20-25 students from outside UVM
- We will advertise the event to other UVM students in about a week
- We still do not have a sleep space
- Jennifer is working on obtaining food donations- please let her know if you are interested in helping with that
- Ani will send out an email with possible workshop topics- please let her know if you would like to request a specific topic
- Trying to plan a panel discussion about Vermont sustainable food system- if any faculty/staff want to participate email Ani
- Ani will talk to Kierstin and Stefy about possibly making some workshops for the entire group
- More information:
 - <http://www.realfoodchallenge.org/programs/trainings>
- Register:
 - <https://docs.google.com/spreadsheet/viewform?usp=sharing&formkey=dGJBaDdFc2pnTndWc1Y5eFhvUUZYdkE6MA#gid=18>

Vision Planning

- Where do we want to focus our attention? Last time we looked at what if matrix now we need to decide which of those scenarios to target
- What goals should we set and how should we measure success?
- Many members of the group are concerned about the fact that Hood no longer counts as real
 - Should we try to find a different source of milk that is real?
 - The policy committee will contact RFC national to propose an appeal process
 - We could start this dialogue during the retreat since other VT schools may be facing the same problem and RFC national officers will be there
- Based on the discussion in David Conner's CDAE250 class, many members of the group believe we should focus on "real meals" rather than sprinkling real ingredients in with not real food
 - Need signage for "real meal" options- outreach committee will start to think about this
 - Melissa Z. will talk to chefs about possible having one "real meal" option per week at each dining location per week
 - Ideally the group would like one "real meal" option per day at each dining location
- Melissa Z. and Brian will look into real egg options