

Real Food Working Group Meeting

Monday, February 24, 2014, 5:00pm-6:30pm
Chittenden Bank Room, Davis Center 413

Attendees

Students

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

Administration/Staff

Alison Nihart (Food Systems Initiative), Gioia Thompson (Office of Sustainability)

University Dining Services

Caylin McKee (Sustainability and Social Media), Melissa Zelazny (General Manager)

Faculty

Jane Kolodinsky (Community Development and Applied Economics)

Guests

Olivia Burt (Calculator intern), Madeleine Lyman (student), Jordan Roy (Calculator intern)

Agenda

Facilitator - Ani Quigley

Notetaker - Jennifer Porter

Committee Updates

- ***Calculator Committee*** (presented by Annalena Barrett)
 - All Fall 2013 numbers are uploaded to the online calculator tool- just waiting for RFC national to their part. The percentages will be ready any day now.
 - Davis Center locations are willing to provide invoices and their food purchases represent about 12% of Sodexo's budget. Should we include them in our real food numbers?
 - o Davis Center Eco reps are willing to do the calculations, so it wouldn't add more to our workload
 - o We could incorporate their training into the training for Sodexo calculator interns
 - o UDS does have the power to ask Ben and Jerry's and New World Tortilla to meet RFC goal
 - o If we included them in our real food numbers they would not have to individually purchase 20% real food, but their numbers would be added into our overall numbers
 - o The group voted to include the Davis Center locations in our real food calculations
 - o In the future we can decide how/if we want to work with Davis Center

vendors to increase their real food numbers

- **Outreach Committee** (Presented by Melissa Sullivan)
 - The first “Real Talk” will be the Thursday (March 13th) after spring break
 - o Students of the RFWG met this past weekend to plan it
 - o It will introduce the RFC and the RFWG to students and will be followed by an open discussion about what students would like to get out of the meetings
 - o The RFP committee may already have questions by that time that they want to ask students- those can be used to facilitate a discussion
 - RFC banners are in Brennan's right now
 - o We will rotate them throughout the dining halls
 - o We can also use them when we table at the farmers market
 - o Alyssa volunteered to coordinate their rotation
 - Annalena tabled at Winter NOFA Conference (Sodexo/RFC table)
- **Policy Committee** (Presented by Alison Nihart)
 - o Guidelines and budget proposal have been submitted to the President
 - o The next step for policy group is to develop a multi-year action plan – how we will prioritize campus values
 - o Next meeting is this Thursday, March 27th

Regional Strategy Retreat Debrief (Presented by Melissa Sullivan)

- Debrief from RFC Retreat hosted at UVM
- Only school to have signed commitment- we are far ahead

Meeting Guidelines (Presented by Jennifer Porter)

- Presentation and discussion of draft of RFWG Meeting Guidelines (see below)
 - o To be voted on in March

Real Meals Update (Presented by Caylin McKee)

- In response to last meeting, when the group asked Melissa and Brian to develop “real meals”, they have brainstormed a sample list of meals
- None of these meals have been vetted for price, nor have we confirmed that we can source these items
- Biggest barriers are real breads and pastas
- It would be difficult, at this point in the year, to implement a real meal in every location, every day
- This semester, we could choose a few things to focus on (i.e. Simply To Go meals)
- During Earth week we could serve real meals across campus all week, at all locations
- As a group, we need to determine what will count as a “real meal”
 - o Does it need to be 100% real or just 50%?
 - o Would the percentages be measure by volume or dollars? It would be very hard

- o to measure by volume
 - o It would be very difficult to have 100% real meals everyday at every location – limits what we can do (i.e. the butter to grill the sandwich would need to be real)
 - o We shouldn't be worried about the minimal ingredients, we shouldn't try to reach 100%
- Full implementation of real meals across campus is expected in the fall
- The Simply To Go meals are static and offered everywhere, so they would be a good place to start
 - o Just having simply to go meals be real would exclude unlimited students
- Caylin and Melissa will bring sample menus for Earth Week to next meeting

Barriers to Local Food Class (Presented by Alison Nihart)

- Eric Garza wants to teach a CDAE295 class in the fall where students investigate the barriers to local food purchasing
- He wants RFC to be a partner
- Are there particular questions about local food procurement that we are interested in?
- Perhaps Melissa and Brian would be more useful partners, since they are dealing with the logistical details of local food procurement and we are doing the theoretical work
- Alison will have more information at next meeting

Looking Forward

- Farm to Institution New England (FINE) is having a farm-to-college conference at VT Tech in Randolph, VT on Monday, March 17th
 - o They want diverse (students, dining services) teams from each of the universities that attend and they want to create cross-campus teams
 - o Brian and Caylin are already going and Alison is going for half of the day
 - o We may be able to use the RFWG budget to cover the fee for people in this group
 - o Email Alison if you are interested in attending
- March meeting will include brainstorming session about what we want to accomplish as a group- could be ideas for next year or longer term
 - o Please come with 1 - 3 concrete proposals for something you would like this group to do (i.e. double dairy percentage)

Recommendations for the RFP Wrap-Up

- Discussion of recommendations for the RFP process
- Document has been sent out to working group members and will be open for edits until Tuesday night - Ani will submit the document to Annie Stevens on Wednesday

UVM Real Food Working Group Meeting Guidelines

The UVM Real Food Working Group is a diverse group, composed of UVM students, faculty, and staff, as well as Dining Services staff. In order to effectively and meaningfully implement the Real Food Campus Commitment and support a Real Food economy, it is important that this group operates at its most efficient. To that end we outline the following guidelines for best practice at the Real Food Working Group meetings, guidelines that will enhance our productivity and success as a Working Group. This set of Guidelines will be a living document, to be refined and redesigned as the Group's needs change.

The Real Food Working Group Behavior Guidelines were adopted by the Real Food Working Group on [date].

1. All Working Group members will show respect for fellow Working Group members, regardless of sex or gender, race, sexual orientation, age, status, and/or position at the University. Outward shows of disrespect, including interruptions, side conversations, and nonverbal signs of disrespect, will not be tolerated. Conversely, active listening and the showing of respect and attention to speakers is encouraged.
2. In order to inspire participation of all members and to support the productive sharing of different ideas, Working Group members will step back and make space for others to speak if they feel they are dominating a conversation. Similarly, Working Group members will step up and voice their opinions if they feel they have not yet participated.
3. If a topic arises that is bound to be controversial or inspire lengthy discussion, the facilitator may implement a practice to encourage equal participation and productive sharing of ideas. Such practices include, but are not limited to, hand-raising and keeping stack or giving each member the opportunity to speak once in a succession of turns.
4. Real Food Working Group members will remember that Implementation is a learning process for us all, and that no question or idea is stupid or a waste of time. Members will embrace the opportunity to learn from and share knowledge with one another.
5. Real Food Working Group members will take full responsibility for their own experience at Working Group meetings; this includes, but is not limited to, asking for clarification when needed. Working Group members will also strive to speak from their own experience instead of generalizing and/or speaking for others.
6. Real Food Working Group members will acknowledge that implementing the Campus Commitment can be difficult and challenging, and/or may produce tension among group members. Working Group members will not be afraid to challenge one another's ideas or to voice differing opinions, but will focus on ideas and refrain from personal attacks.