

Real Food Working Group Meeting

Monday, March 24, 2014, 4:00pm-5:30pm

Williams Family Room, Davis Center 403

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)

Administration/Staff

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

University Dining Services

Caylin McKee (Sustainability and Social Media), Brian Roper (District Chef),

Faculty

Jane Kolodinsky (Community Development and Applied Economics)

Guests

Olivia Percoco (student)

Agenda

Facilitator - Ani Quigley

Notetaker - Jennifer Porter

Introductions

Committee Updates

- Outreach Committee
 - o Debrief from March Real Talk- presented by Annalena Barrett
 - Seven students (not on RFWG) attended – smaller turnout than expected (hopefully due to the snow storm)
 - Talked about how to get students involved and make it feel like a student movement
 - Decided we need a student club
 - Will continue to discuss the club at the next real talk, which will happen in conjunction with Earth Week
 - o Conversation with Cornell students interested in RFC and how to implement it
 - Ani, Annalena and Alison will talk to them and report back
- Calculator Committee
 - o Presented by Annalena Barrett
 - o At a standstill with Spring '13 numbers- everything is uploaded but the budget isn't matching the audited amount (audited \$500,000 more than what the budget says was spent)
 - rechecked data and haven't found large discrepancies
 - Caylin will contact the calculator support person from RFC national because it might be a problem with the online calculator tool

- Started working on summer '13, fall '13, spring '14
- Inclusion of Davis Center in auditing
 - Caylin met with bookstore, Ben and Jerry's and New World about being audited and they are all on board,
 - eco rep interns are ready to start calculating (Caylin trained them)
 - each location has data from a year back- do we want to use it?
 - Adding them to past semesters wouldn't be too hard since it is all still currently being worked on
 - Eco reps are available for next academic year as well, but don't know if budget will permit them to calculate past that
 - We will have them start with current data and if they have time work backwards
- Implementation Committee discussion
 - Presented by Ani Quigley
 - Dining services needs more assistance to figure out procurement changes and initiatives (i.e. Real Meals)
 - Brian will join Implementation Committee
 - Brian suggest bringing James Rallo (chef at Brennans) on board since he is onsite and can fill in for Brian since Brian is so busy
 - He has the same knowledge/understanding of dining services as Brian
 - Can be an ad hoc member of the working group and a full member of the implementation committee
 - Caylin and Annalena will remain chair and student chair of committee
- Policy Committee
 - Presented by Maria Carabello
 - Drafting a decision matrix – will translate the group's values into actual procurement decisions (flow chart)
 - Will start to work on a multi-year action plan this summer
 - Developing a process for recruiting new RFWG members
 - Anyone who is interested in participating in this discussion can contact Alison or Maria to attend the policy meeting
 - Cynthia is feeling overwhelmed and would like to send Susie Walsh to meetings (coordinator of FTP and faculty member) as her proxy
 - Are we comfortable having someone on the WG who we make purchases from?
 - Could offer valuable insight as a faculty member
 - She may have to leave the meeting at times
 - Faculty members could have alternates to ensure that at least one faculty member will be present
 - Once the policy group works out a process we can decide whether or not to keep Susie on as an alternate
 - If both Susie and Cynthia can attend a meeting only one person gets to vote
 - We originally wanted 3 faculty members on the working group anyways
 - The group decided to allow Susie be Cynthia's alternate

- Dining Services
 - o Presented by Caylin McKee
 - o Battle of the Campus Chefs, 4/21
 - Fundraiser for Campus Kitchens
 - Sodexo chefs partner with student clubs on campus
 - Last year RFC was one of the partners
 - Each of the chef's teams will have to use at least 20% real food
 - We will table at the event
 - o Real Meal Cook-Off, 4/22
 - During Earth Week at Brennans
 - Teams of two student chefs will create a dish using all real ingredients
 - Winner gets \$100 to Brennans
 - Opportunity for outreach
 - o Review of Real Meals for Earth Week
 - Brian and Caylin have looked into the proposed real meals from last meeting
 - Details will be hashed out in implementation committee

Vote on RFWG Meeting Ground Rules

- Group voted in favor of ground rules
- They will be reviewed at the beginning of each semester
- Will be present at each meeting (table tent or posters with bullet points?)

Barriers to Local Food Class

- Presented by Alison Nihart
- Barriers to Local Food Service Learning Class (CDAE195) to be offered in fall by Eric Garza
- RFWG may serve as a community partner
- Possible projects: cold storage feasibility, exploring implementation questions, explore UVM's infrastructure
- Involvement of UDS would be key
- We will invite Eric to April or May meeting to discuss possible projects

Presentation to the President and Provost

- Presented by Ani Quigley
- Our guidelines state that we will present to the President, Provost, and Director of the Food Systems Initiative at the end of each academic year
- President Sullivan has not had any formal briefing on RFC yet - this is our chance to prove why we are important
- Email Ani if you are interested in participating in the presentation
- Ani has been trying to schedule the presentation
- Jane and Gioia volunteered to provide feedback for the presentation
- Gioia has a poster about the RFC that she will send out to everyone

RFWG Goals Brainstorming

- Proposed ideas:
 - o Explore local grain options (flour, bread)
 - o Focus on local
 - o Less meat in favor of better quality of meat

- Increase humane animal products
- Farm origin labeling of ingredients
- Campus-wide marketing of “real meals”
- Kitchen principles posted as at Penn State- opportunity to educate what real food is
- Education/change options of sugar-sweetened beverages
- Sugar sweetened beverage tax to subsidize real food
- Increase amount of real options for to-go dining
- Have a single dining location purchase a specific product 100% real (i.e. have one location that purchases only real grain/eggs/milk/etc)
- Reduce packaging and waste
- Policy on local bakery- hardest thing to source
- More student driven suggestions for real products
- Strengthen relationship with FTP
- Active RFC student club
- 100% hot coffee/tea
- Explore funding sources for real food
- Pressure UVM for cold storage
- Local eggs
- More seasonality in salad bars
- Gauging student opinion about seasonality
- The group voted to work on the following ideas: tax on SSB, more seasonal producer/salad bars, 100% real coffee/tea, less but higher quality meat

2014-2015 Student Chair

- Ani is graduating this May so we need a new student chair!
- Solicitation for nominations will be in April and a formal vote will be in May