

# Real Food Working Group Meeting

Monday, May 5, 2014, 4:30pm-6:00pm

427A Waterman

## Attendees

### *Students*

Annalena Barrett (Sodexo Sustainability 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 (Vermont Students Towards Environmental Protection), Johannes Suppan (Calculator intern)

### *Administration/Staff*

Dennis DePaul (Assistant Dean for Business Operations), Alison Nihart (Assistant to the Food Systems Initiative), Joe Speidel (University Relations)

### *University Dining Services*

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

### *Faculty*

Jane Kolodinsky (Chair, Community Development and Applied Economics)

## Agenda

*Facilitator* - Ani Quigley

*Notetaker* - Jennifer Porter

### *Introductions* (5 min)

### *Partnership with Barriers to Local Food Class* (10 min)

Presented by Eric Garza

- Designing the class for this coming Fall and is looking for projects that students could participate in.
- Could include analysis of Sodexo data, expanding on what was collected this year.
- Eric may also work with Diane Imrie at Fletcher Allen (David Conner has that data already)
- Potential areas to focus on include:
  - Timing of when food is made available (during the school year), best practices in other institutions, price differential, a survey of people in the field (at institutions) about what the barriers to local food are (such as scale), feasibility of procurement shifts based on the decision flow-chart.

### *Committee Updates* (20 min)

#### Outreach Committee (5 min)

- April Real Talk - Presented by Melissa Sullivan
  - Better attendance
  - Suggested more outreach to students, more engagement of farmers and chefs on campus, and visiting farms
- Student club: Real Food Revolution
  - Submitted to SGA

#### Policy Committee - Presented by Alison Nihart

- Reviewed the flowchart and categories, including criteria for some categories
- Discussed how we decide which products to change in each category (for ex., value, “offensiveness” of products, and possibility to produce locally)
- Decided to look for the top items by value, taking into account “offensive” products and which can be produced locally
- Voted on adopting the amended decision matrix and will email other committee members for their votes

#### Dining Services - Caylin McKee

- Earth Week events – Battle of the Campus Chefs (over 200 attendees)
- Real Meals -- not as successful; meals were served but could have been marketed better and we could have been more flexible in how we defined real meals; learned about what we might do differently in the Fall.

#### Meeting with the President

- The April 29<sup>th</sup> meeting with President Sullivan went well; agreed to give us more money for next year and encouraged other fundraising to support Real Food work.
- Need to discuss who we might approach for funding

#### Summer 2014

- Will meet over the summer with a possible focus on individual projects and a monthly meeting of the entire group.
- Revisioning Sustainability Conference at UMass Amherst: June 22 to June 25
- Recruitment of new members – Ani is waiting to hear from some people about their participation next year; need at least one more student next year.

#### ***Vote for Student Chair*** (10 min)

- Discussed co-chairs possibility – Annalena and Alyssa
- Voted

#### **Goals for 2014-2015** (30 min)

##### Where would we like to be this time next year?

- Implementation
  - Be more flexible about Real Meal criteria
  - A Real Meal catering option
  - Work with the Intervale and the Center for an Ag. Economy to bring more products to campus
  - Progress on March projects
- Policy
  - Start on the Action Plan
  - Officially vote on our Guidelines
- Outreach

- Strong outreach in the Fall with incoming students -- Activities Fair, etc.
- Participate in Food Day again
- Real Meal at Orientation
- Student survey for awareness (may involve the club) and other engagement
- Reach out to faculty and staff as well as students
- Participate in Earth Week activities again
- Revamp the website and include history of RFC
- Miscellaneous
  - Start fundraising to match the funds from the President
  - Participation in the Farm to Institution taskforce and the FINE efforts
  - A good relationship to the Real Food Challenge Club
  - A stronger relationship between UVM's Real Food Challenge and the national group, including the differences in criteria for the calculator
  - Sending students to RFC training events
  - Continue with Food Systems internship program and their involvement with the Real Food Working Group