

Real Food Working Group Meeting
Tuesday August 12, 2014, 9:00am-10:30am
Waterman 427A

Attendees

Students

Maria Carabello (Food Systems Masters Program), Joe Corbett (Calculator Intern)

Administration/Staff

Alison Nihart (Assistant to the Food Systems Initiative)

University Dining Services

Caylin McKee (Sustainability and Social Media Coordinator), James Rallo (Brennan's Chef),
Melissa Zelazny (General Manager)

Faculty

Jane Kolodinsky (Chair, Community Development and Applied Economics),

Agenda

Facilitator – Alison Nihart

Notetaker – Caylin McKee

Introductions

Joe Corbett is newest calculator intern, senior, math major

Funding Update

- \$500 secured in addition to President's commitment; several requests pending
- President's exact matching commitment is unclear
 - Pending Request: CHWB, Office of Sustainability, Office of Student Affairs...
 - Declined: CDAE
 - Donated: UVM Dining,

Recruitment Update

- Membership application being drafted (Alison)
 - Applicants must include statement about why they would like to participate and answer a few brief questions

General Updates

- Website (Alison)
 - History completed by Maria and emailed to group, submit edits/additions ASAP
- RFC table banner is missing! Do you know where it is?
 - Found by James Rallo!

Committee Updates

- Implementation
 - Real Meal/Implementation plans for the beginning of the school year

- All dining locations will have a permanent sign of what is “real today” that staff members can direct students to
 - All dining locations will use “Real Food Challenge Approved Ingredient(s)” stamp or icon for menu items that have RF ingredient(s), this signage will be at point of sale
 - Campus-wide procurement changes going effect 9/1/14
 - All breakfast sandwich's will be made with humane shell eggs or humane egg patties and Koffee Kup bread
 - Equal Exchange bananas at all times in retail and resident unless they are out of stock
 - All grilled cheese sandwich's will be made with VT Bread Company organic white bread and Cabot cheese
 - Switch all hot tea from Tazo or Bigelow to Lipton (Rainforest Alliance) or Numi (Fair & Organic) teas
 - Switch all granola from Nature valley to (organic) Cascadian farms unless already using Grandy oats (organic)
 - Switch all tofu from Sysco to VT Soy from Black River
 - Naked Juice (Rainforest Alliance) to replace Odwalla in two retail locations and be added to Odwalla in two other locations (\$50,000)
 - Green Mountain Creamery cream cheese (local) for our portion cups of cream cheese, phase out Philadelphia brand. Already being used for bulk cream cheese.
- Policy
 - Multi-year action plan
 - Draft will be shared at next meeting
- Outreach
 - Upcoming events and tabling
 - Caylin to check with Jennifer about whether or not we have tables at FY Picnic (8/23, noon-2) and Activities Fair (9/3 @10am)
 - Will need at least 4 volunteers for both events
 - If we can't get a table for FY Picnic we will stand at food lines, give out stickers and talk about RFC
 - Jennifer designed table tents and napkin inserts that will be in place for opening weekend (attached)

Other Activities

- Eric Garza's Barriers to Local Food class
 - See attached outline of the 4 feasibility studies that students will work on and present to RFCWG at the end of the semester
 - Purchasing data will also be evaluated and compared with schools of other sizes to identify how differences in scale affect food procurement, specifically of processed foods.
- Across the Fence (Alison)
 - Becky Gollin wants to do Across the Fence episode about RFC

- She would like to film us tabling at an event (probably the activities fair) and at our next working group meeting if that is alright with everyone. Please let Jennifer Porter know if this is not ok with you.
- In addition, she would like to interview some working group members. Do not be surprised if she contacts you in the coming weeks about an interview. Please let Jennifer Porter know if you don't want to be interviewed.

Open discussion/Committee Break Outs

- Food Day is coming up soon, Outreach Group needs to plan for it and will act again as the main point of contact for all campus Food Day planning. Last year collaboration happened with Slow Food, Intervale, Food Systems Initiative, etc.
- Michael Pollan on campus Oct 30th, FY students are reading his book, *Cooked*
- FSI is trying to get Frances Moore Lappe to campus on Oct 21st because she will be at Middlebury the same week.