

## **UVM Real Food Working Group Meeting**

March 17, 2015, 4:00-5:30pm

Aiken 311

### **Attendees**

#### ***Students***

Alyssa Johnson, Zachary Fayer, Ben Johnson, Olivia Peña, Olivia Percoco, Jennifer Porter

#### ***Staff/Administration***

Alison Nihart, Gioia Thompson, Dennis DePaul

#### ***UVM Dining/Sodexo***

Caylin McKee, James Rallo, Melissa Zelazny, Annie Rowell

#### ***Faculty***

Jane Kolodinsky, Susie Walsh Daloz

#### ***Calculator Interns***

Kayla Strom

#### ***Guests***

Danielle FitzPartick

### **Agenda**

***Facilitator*** – Alyssa Johnson

***Notetaker*** – Jennifer Porter

Group introductions [Alyssa]

Dining updates [Caylin]

- Introduction of Annie and her role
  - Last October Sodexo announced an initiative with the Agency of Ag, in which they would devote more resources to system wide issues within the state and increasing procurement of local food
  - Annie is the new Vermont First Coordinator with Sodexo
  - She will work with state agencies and other Sodexo accounts in Vermont to meet the goals of this initiative
  - She comes from the Food Venture Center in Hardwick, VT, where she worked on making value added products with Vermont farms to increase the markets for local produce
- Sodexo animal welfare announcement
  - Currently all liquid eggs are cage-free, but all eggs (shell and liquid) will be cage-free by 2020
  - Veal crates will be eliminated from the supply chain by 2020
  - These changes are being made by working with current suppliers to change their practices and by switching supply to new producers
- Calculator update
  - James created some graphs for our Fall 2013 numbers:
    - The majority of our local food is produce
    - The majority of our fair food is coffee/tea
    - The majority of our ecological food is coffee/tea
    - The majority of our humane food is meat, but this also includes poultry from Murray's
    - The majority of our real food is produce (31%)

- Caylin has an exit interview tomorrow so that we will be able to get information for the full year of 2013
- Right now we are working on July 2014, October 2014, and February 2015 simultaneously
- Zach is working on materials for a teaching session for people who are interested on working on labeling in the dining halls. He will send out a Doodle poll to set up a meeting with people who are interested.

#### Fisheries research update [Olivia Percoco]

- Olivia has been working with people from UMass and New Bedford to figure out if they can come up with an RFC collective of fisheries that schools in the Northeast can source from
- She is creating a rubric for fisheries that the RFC Calculator Working Group will use in their new version of the calculator (due next spring?)
- The focus is less on certifications and more on characteristics of small-scale fisheries that can't necessarily afford certification
- She found that certifications tend to be only focused on ecological issues, and largely ignored social responsibility
- Marine Stewardship Council (MSC), in particular, actually incentivizes third party certifiers to be lenient. Therefore, almost a third of fish under the MSC label actually come from fisheries that are not sustainable. Also, these fisheries need only have an action plan to become certified, rather than actually following these plans.

#### Real Food Revolution update [Olivia Percoco]

- Battle of the Campus Chefs
  - RFR will participate, but they haven't found out which chef they will be paired with
  - The event is April 27<sup>th</sup>, 7-9pm
- FRESH screening next Thursday 7pm, Lafayette 108
- Milk with Dignity updates
  - Alison and Olivia attended a meeting yesterday with folks from Milk with Dignity
  - They are still in negotiations with Ben and Jerry's
  - They are looking for allies, such as UVM and Real Food Rev
  - They don't currently have an "ask" yet, but are just building the alliance
  - In the future, there will likely be a strong role for Real Food Rev to play in supporting the campaign
  - They are drafting a pledge for organizations to sign, showing their support for the cause
- Food Chain\$ screening
  - Additional screening April 1, 6:30 pm, Livak Ballroom
  - There will be representatives from the CIW and Migrant Justice at the screening
- DISH event at ArtsRiot, 5:30pm
  - Panel about agricultural labor in Vermont, with a focus on migrant labor.

#### Outreach updates [Alyssa]

- Alison and Alyssa will be attending the Dean of Students Advisory Council Meeting this Wednesday
- Summer calculator intern position funded by RFWG budget
- Across the Fence episode came out! Check it out!

- FINE conference April 8<sup>th</sup>-9<sup>th</sup>,
  - Jennifer, Alison, Alyssa, and Sodexo will be sitting on panels
  - Other RFWG members will also be attending
- Earth Week plans
  - The Earth Week planning committee meets once a week
  - RFR and the RFWG may want to have representatives at those meetings
  - Sodexo is thinking about doing the cook-off again at Brennan's
    - Last year it was a cool event, but it was not well attended
    - Olivia will check in with RFR to see if they want to co-sponsor that event
  - Real Food tasting/outreach event?
  - Let Caylin know if you have any ideas for events
- Class partnership ideas for fall semester
  - Animal Science 122: Animal Welfare and Society
  - NFS has a sustainable food purchasing course
  - Bob Parsons is offering a Food Planning course
  - SGA has offered to include RFC questions in their surveys
  - A class partnership may not be the best option for conducting another survey
  - It might be nice to work with departments that we have not paired with before
  - It would be good to hit the big intro classes in the fall (i.e. ENVS 101), when students are new to campus and impressionable
  - Maybe we could get a group together before the fall to create a presentation that they deliver to the big intro classes
  - Marketing/PR classes out of CDAE or Business