

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

April 14, 2015, 4:00-5:30pm

University Heights North Room 119

### **Attendees**

#### ***Students***

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

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

Alison Nihart, Joe Speidel

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

Caylin McKee, Melissa Zelazny, Annie Rowell

#### ***Faculty***

#### ***Calculator & Research Interns***

Kayla Strom, Zachary Fayer

### **Agenda**

***Facilitator*** – Alyssa Johnson

***Notetaker*** – Jennifer Porter

Group introductions

FINE debrief [Alison, Alyssa, Caylin, James, Jennifer, Olivia Percoco]

- Major takeaways
  - Other institutions are looking to UVM for leadership
- Specific next steps & goals
  - Put more information on the RFC website (i.e. what products are real in the dining halls)
  - Talk to UMASS about the class they had around RFC. Maybe we could use some of their lesson plans.
  - UMASS labels mils from farm on their local products
    - Maybe we could start by just labeling things from Catamount farm
    - Discussion of issues surrounding labeling of local food will be tabled until next meeting or will be discussed by a smaller group
    - VT Feed has a worksheet to help organizations determine their values and purchasing commitments—this may be a helpful exercise for us to do as a group
  - UMASS's working group has two community members
    - There is so much knowledge about FTI at the conference, and it might be valuable for us to create an advisory board that we met with yearly
  - How do we embed real food more in the university, outside of our group
  - We might need to have deeper conversations about

Dining updates [Caylin]

- Calculator update
  - Cabot is owned by AgriMark, which is a private company and they make more than 1% of the industry leader (Dean Foods)
  - Cabot no longer counts as local according to the RFC
  - We are double checking that Dean Foods is the right standard by which to measure

- This will drop our number by about 2%
- Many of our new implementation projects rely on Cabot products
- We don't have a catchall company to replace all of the Cabot products we use on campus
- Cabot is a B Corp, but that doesn't count as fair as of now
- Emma suggested that we submit a recommendation that B Corp companies count as Fair
- Caylin talked to other schools and at least one other school is just counting it anyways, because they feel that it is local
- The 1% benchmark seems very arbitrary
- We need to follow-up with RFC national about this. Maybe we could get together (conference call?) a few people to work on this in May or June
- It's not worth going back and changing our old numbers, but we will change it going forward
- Maybe the RFC interns this summer can work on researching alternatives, because national RFC reps gave Caylin a hard time for doing product research
- Class partnership → NFS 295
  - This is for dietetic students and is their first look into food systems sustainability and institutional food service, but it is open to anyone
  - She is trying to get it to count for food systems minors
  - They will do some calculator work for their service-learning
- Summer calculator internships → applications due April 24
  - Caylin and Alison will be reviewing these and interviewing candidates
- Sodexo has a full-time summer internship listed
- Battle of the Campus Chefs (April 27<sup>th</sup>)
  - Need RFWG members to hover around the ballet box to answer questions the RFC
  - Have a student do an announcement about real food at the event
- Zach had a labeling training with James and Gina
  - UMASS had a paid student position just focused on labeling
  - Maybe we should use the RFWG budget to have an outreach intern year round

#### Product research updates [Kayla]

- We have 4 student research projects going on:
  - Dairy (Olivia): Thomas Dairy could handle the volume we need and they could provide it bagged. Olivia is doing a background check on the eight farms to make up Thomas Dairy. If that pans out they will turn it over to UDS to see if it is economically feasible.
  - Yogurt (Gina): parfaits and smoothies
  - Produce (Ben): potatoes
  - Organic breads (Danielle)

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

- Battle of the Campus Chefs- RFR has the New World chef
- Milk with Dignity- no new updates
  - What role can we have as allies?
  - Doug suggested we get a group of UVM people together with Migrant Justice in order to hash these details out
  - By asking questions and showing support we may move them forward
- Got 150 signatures on a letter to New England Fisheries Management Council

Outreach updates [Alison, Jennifer, Olivia Peña, Danielle]

- Review outreach plan
- Summer outreach intern position
  - We have so much work to do over the summer and we need someone to devoted to it
  - We could fund \$10/hrs a week
  - Olivia is interested in this position, but if anyone else is interested follow-up with Alison

Review RFWG timeline [Alison & Alyssa]

Review draft budget [Alison & Alyssa]

- RFR would like to do one RFC workshop/retreat per semester, so that may need to be built into the budget
- We may want to ask for a guarantee of a base level commitment from the President, so we don't have to fundraise every year
- Joe: what if we got someone to eat 100%/50% real/local for an entire year/week/month and write/tweet/post about it
  - How economically feasible is it for someone on a meal plan?
  - This might not be great press