

UVM Real Food Working Group Meeting

May 6, 2015, 12:00-1:30pm

Aiken 311

Attendees

Students

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

Staff/Administration

Alison Nihart

UVM Dining/Sodexo

Melissa Zelazny, Annie Rowell

Faculty

Cynthia Belliveau, Jane Kolodinsky, Susie Walsh Daloz

Calculator & Research Interns

Kayla Strom, Danielle FitzPartick

Agenda

Facilitator – Alyssa Johnson

Notetaker – Jennifer Porter

Group introductions

Calculator results [Kayla]

- Our Spring 2014 number is 14.84%
 - Almost half of our real food is local (7%)
 - 13.9% of residential dining is real and 15.2% of retail dining is real
 - We are still waiting on summer 2014 to finalize the academic year in order to get our numbers approved by the RFC
 - Dining services is always working with year old numbers, so it makes it difficult for them to project their progress
 - This includes Cabot, which does not count anymore
 - Most of our real food is dairy (39%), so if Cabot doesn't count anymore, we predict it would bring us down about 1%
 - We are going to suggest that the RFC compare Cabot to a different industry leader (i.e. Kraft), as Dean Foods is not an appropriate comparison (they don't do cheese)

Product research reports [Kayla]

- Students spent the semester researching the feasibility of potential product shifts
 - Ben looked at high volume produce shifts (carrots and potatoes)
 - Pesslee's and Chapelle's already source some potatoes to UVM

- Laughing Child Farm is a sweet potato farm and they already distribute to Green Mountain College, so they could be an option
 - Schoharie Valley Farms in New York that does wholesale potatoes, carrots, parsnips, and onions
 - Pete's Greens does a clear carrot line that would be good for retail locations
 - Albert's Organics does wholesale organic distribution
 - Gina and Olivia looked at dairy
 - Olivia looked into getting Thomas Dairy into the bulk milk in dining halls (i.e. for cereals)
 - Now she is checking the sustainability of the eight farms that make up Thomas Dairy
 - She has only been able to connect with one so far
 - It seems like they will all pass, but we need to make sure they don't have any of the disqualifiers
 - Danielle looked at baked goods (artisan bread)
 - Vermont Bread Company has an organic line
 - Red Hen Bakery has a few totally local products that would count
 - O Bread doesn't do sliced bread, so that might not work out
- This semester was a great test for researching producers that would count as real
- Next steps:
 - Can they meet volume demands?
 - Do they/can they work with one of our distributors?
 - Is it economically feasible?
- Students in Eric Garza's class researched sourcing maple syrup from the Proctor Maple Research Center, and now Brennan's will be sourcing all of its maple syrup starting next fall
- RFC started a fisheries working-group last fall
 - As a member of the working group, Olivia did research about fisheries for a resource document for the whole Northeast
 - The document includes background on the industry and RFC endorsed steps for sourcing real fish
 - The working group also made a criteria sheet, which is a rubric of characteristics that would make fish real
 - This may become part of the Real Food Guidelines
 - Red's Best contacted Brian Roper, after connecting Olivia last fall
 - Caylin reached out to Olivia to research whether or not Red's Best fish counts as real
 - Kayla checked his list of species, to make sure they would count as ecologically sound

- Sodexo has prioritized Red's Best as our fresh fish distributor.

Summer updates [Alison/Alyssa]

- Student member availability: Alyssa, ben, Olivia, Gina, Olivia, Jennifer
- We have three new interns for the summer
 - Calculator intern: Alyssa
 - Outreach interns: Maura and Olivia Pena
 - Having semi -permanent displays in all dining venues on campus is one of our outreach priorities
 - Maura has graphic design experience and will be working on this project with all of the dining hall managers

Meeting with the President/Budget updates [Alyssa]

- Alison, Alyssa, and Doug met with the President last week
- The president will double his contribution from last year if we can double the other contributions we got last year
- He seemed very impressed with our work and values what we are doing
- He suggested we get the NFS class we are partnering with to count for the sustainability requirement

Review End of Year report [Alison & Alyssa]

- This will be shared with the President, posted online, and potentially shared with working groups at other schools
- Add an executive summary (with graphics?)
- This could be shared with the Secretary of Agriculture as well

Amend working group documents [Alison]

- Multi-year action plan
 - Minor changes, such as metrics for tracking progress
 - Instead of tracking the number of interns we have, we will track the number of hours worked per week
 - We will increase the min. number of hours/week for calculator interns from 10 to 15
 - Verbal vote: unanimous
- Charter
 - Voting for student chair should take place at the end of the academic year, rather than the beginning, as so much work takes place in the summer to get ready for the fall
- Vote: unanimous
- These documents will be updated on the website

Voting for student chair position [Alison]

- Alyssa is the only candidate
- Written vote: unanimous