

**RFWG Meeting  
10/19/2015**

1.) Intros

Alison Nihart- Working Group advisor, wants to see institutional value shift @ UVM

Gina- sophomore, Natural Resource Planning, wants to see student values incorporated into food on campus

Annalena- senior ENVS major, 4<sup>th</sup> year involved w/ RFC; past co-chair. Welcome back!

Sylvia- teaches NFS Sustainable Food Purchasing: What's Next for Food Systems. Welcome Sylvia!

Melissa- regional district manager for UVM Dining through Sodexo

Caylin- Sodexo Sustainability Coordinator, works w/ Calculator interns and other projects

Aaron- education/outreach coordinator for Office of Sustainability; former sustainability coordinator at Green Mountain College. Welcome Aaron!

Alyssa- student chair of RFWG, the Big Cheese, baker of pumpkin bread, worked on calculator

Nathaniel- Masters of Science and Food Systems, research track. Particularly interested in food security and labeling, on RFC National Standards Council

Goia- Sustainability Director at UVM, oversees sustainability commitment

Olivia Peña- Animal Science major, misses the ocean, summer RFWG outreach intern

Katherine Hayes- campus Executive chef @ UVM

James- junior ENVS student, Vice President of Real Food Revolution

Olivia Percoco- President of Real Food Revolution, food justice advocate

Susie Walsh-Daloz- director of Farmer Training Program, Real Food Revolution Faculty Advisor

Emily- Sophomore, really interested in food policy, joined RFWG after joining RFR

## 2.) Review groundrules

## 3.) Summer Intern Reports

Maura: Design brief for consistency in marketing

Designed bulletin boards for RAs to put up (save RAs time!)

Designed posters/displays; napkin dispenser designs

Identified potential spaces in dining halls for banners

Olivia: Travelled to different producers (especially “hyperlocal” producers”)

Made 5 separate videos: UVM Proctor Maple Research Center,

Shelburne, Farms, Catamount Farmer Training Program, Champlain

Orchards, Chappell’s

## 4.) National Summit Update

Northeast Implementation Group? Google Drive folder of resource documents....more to come!

## 5.) Calculator Update

- 100% Proctor Maple
- Speeder and Earl’s
- Vermont Bean Crafters has their first retail location; vegan, gluten free, organic, station
- SOYO frozen yogurt, 100% local milk used for their value-added product
- Skinny Pancake (RFR involvement?)
- Green Roof Deli- locally sourced ingredients (all local cheese and meat, nitrate free salami, bread from August First)
- Prioritizing fresh produce from Intervale Food Hub (in both retail locations AND residence halls)
- Sustainable fish...fixed price agreement, certain amount, just guaranteed fresh white fish. Only \$0.50 more per pounds than other fish...Harris Millis will be piloted! “Catch of the Day”  
-still potential for sushi

**\*ALSO we have a BEAUTIFUL website with product shift updates!**

SO we lost a lot of dairy products...Cabot, potentially Ben & Jerry’s.

Current (questionable) percentage for October 2014, is **18.54%**. Don’t get your hopes up because yet! This seems too good to be true...

## 6.) Class Collaboration

- Service learning class (Sustainable Food Purchasing), students doing Real Food Calculator work for different subcontractors on campus (VT Kosher, SOYO, Ben & Jerry’s, New World, Henderson’s, CATPAUSE)

## 7.) Summit Debrief

- Invited UVM and Middlebury students for a cross-campus food systems learning experience! Had rep from VT Bean Crafters and CDAE faculty show up
- Migrant Justice, Equal Exchange, Red's Best, UVM dining, Vermont Chevron, Riley from Farm to Institution NE
- Food justice, general food systems overview and RFC, challenges to regional panel, action plan development!
- Outcomes- many more students engaged in RFC and excited to take next steps, more core RFR members?

## 8.) Next Steps

Product shift research

Labeling

Policy Document?

→ Make commitments, not policies, here at UVM. Visible public commitment?