

UVM Real Food Working Group

November 16, 2015, 2:00-3:30 pm, Handy Room (4th floor of the Davis Center)

Facilitator: Alyssa Johnson

Notetaker: Annalena

Present: Alyssa, Kate, Annie, Joe, Sylvia, Caylin, Natalie, Alison, Gina, James, Aaron, Nathaniel, Olivia Percoco

Agenda

Introductions and icebreaker (10 min)

(name, role/affiliation, favorite Thanksgiving food)

Dining updates [Caylin] (5 min)

No announcements

Calculator updates [Natalie] (5 min)

- Most of the way through February 2014

- Going back and making edits to October 2014

Contacted Emma of RFC to start fresh with calculator tool

Comparing total numbers, with Sodexo's budget numbers by location. Turns out that we are not including everything that Sodexo's counting.

It is all just food. Difference of the 44,000 dollar = there's something missing on our part

However, 6,000 dollars could have to do with timing, or some alcohol at a catered event that wasn't captured in the reports.

General group thoughts:

1% (6,000)- feels fine

8% (44,000)- too high

Caylin will double check with Melanie to ensure that the numbers should match up, there is always going to be room for some error, but how much are we comfortable with?

Will revisit this in December:

1. Natalie will start digging
2. Jane and library stats man (?) will be consulted

Class partnership update [Sylvia, Caylin, Natalie] (5 min)

- They are finishing the invoice data and putting it into the spreadsheets by Wednesday

Thanksgiving break: fact check

Upon return: Dec. 2nd, it will be uploaded into temp calculator to see what the data really looks like

12/9: presentation to RFWG

Spring enrollment has begun! Hopefully will run again next semester

Real Food Revolution update [Olivia Percoco, James] (5 min)

- Slow fish workshop on Sunday. Slow fish USA with some fish species from Champlain

- New faces, about 20 people came
- Students expressed interest in more fish stews in dining halls
- 4 hour event
- Potential collaboration with Joe Roman on incorporating invasive species
- Next steps: photo petition or other outreach for red's best university program
"divest" from conventional fish purchasing
- Red's best is being tried in Harris Millis, mostly well received but working out the kinks
- Begin sampling fish varieties for student input, raise student awareness
- Possible RFR tabling in dining halls

Proposed changes to charter [Alison & Alyssa] (10 min) – **tabled until next meeting**

- Meeting guidelines addition
- Calculator intern membership
- Non-student membership over time

Conversation on dairy product purchasing [Caylin] (15 min)

- Cabot not considered real at the moment
- So far we haven't changed purchasing, but there are different directions
- We could continue to buy Cabot, we could buy conventional cheese and use those dollars towards real food, or we could look for real replacements for the cheese, yogurt, and sour cream

Reactions:

- 3 people expressed keeping them in the hopes that they will change guidelines to count Cabot. One example could be Milk with Dignity
- It's a top issue on the standards council, not sure what direction it's going to go, still gathering data, conducting interviews. No final decision until summer.
- Nathaniel could give an explanation of process at next meeting
- Alyssa will be sending out survey to RFWG about standards for the standards council
- Cabot still qualifies for Vermont first, one reason to keep it around

Unanimous vote: we will keep Cabot

- Should we increase relations with Cabot?
- Could be a case by case basis if there is a cost competitive alternative that would actually qualify

Project team breakouts (20 min)

Communications:

- Olivia's videos need media push/be put up on website- put them on loop In the dining TVs Davis center website how to market through the DC- it tells you how to get things on the screens
- Some videos might not be up yet
- Goal: Put together presentations for classes and do 5min presentations to huge intro classes, Fall classes spreadsheets exists
- Alyssa has the starts of presentation

- Student Newspapers
- More social media/ facebook page
- Need files for banners Maura Kanoweles
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Real Food Rev/communications 2:

- How to get away from labeling and more towards advertising out big goals
- Mapping project- but RFR is pretty much at capacity- could become part of a class
- More thoughts on adopting official policy around RFC

Labeling:

- Label training brush up with Caylin and then Gina and James can train other students
- Developing more materials: table tents or poster that explains what these stickers mean
- Posters near point of purchase
- Labeling and communications will stay in touch about this education around what the green label really means
- Possible connection with LivingWell center