UVM Real Food Working Group Meeting Minutes

March 25, 2016 | 9-10:30am | Aiken 311

Facilitator: Shannon Esrich Note Taker: Olivia Percoco

Attendance

- Alison Nihart
- Kate Havs
- Aaron Witham
- Caylin McKee
- Annie Rowell
- Gina Clithero

- Olivia Percoco
- Annalena Barrett
- Nicole Pidala
- Shannon Esrich
- Natalie Lovelace

General Announcements

- ➤ We are recruiting student members + a new student chair for next year, come April → spread the word about the RFWG!
- > The vote on the revised charter is pending.
- ➤ **Reminder**: input on the Real Food Guidelines is due by 4/1. Take 10 minutes to share your thoughts!
 - http://calculator.realfoodchallenge.org/help/update

Updates

Dining

- → Davis Center Eco-reps have disbanded, but they typically ran the Farmer's Market there in the fall.
 - ◆ Looking for either Real Food Revolution/RFC to take this on. Need to formally plan/figure out logistics if this seems feasible.
- → Earth Week April 18-22
 - Need volunteers for RFC outreach for different events.
 - ◆ Battle of the Campus Chefs (April 20th, 7-9 pm)
 - Point person: Caylin
 - A partnership/follow-up to the Wellness 5k happening earlier in the day.
 - RFR will be a participating group; need RFC representation (other members of RFWG) to walk around and do outreach at the event.

- Will have stickers/buttons for volunteers to rep. RFC
- Will try to submit individual events to UVM Program Board.
- → Week of April 27-
 - ◆ Bike Smoothies using the City Market blender bike and equal exchange bananas.
 - ◆ Beyond the Seal: a documentary about equal exchange
 - Details for each event/volunteer sign ups TBD
- → Hiring summer calculator interns and a full-time sustainability/marketing position
 - On Catamount joblink
 - Calculator position has 20 hrs/week available, can all be 1 person or split between 2 possibly
 - ◆ Sust./Marketing position is for one person, 40 hrs/week
- → Black River Produce Tour April 5, 10 am-12 pm (plus 2 hour drive each way)
 - ◆ Email Caylin to come, will be using rental car to drive down
- → Vermont First Results
 - ◆ UVM had 24% local for this past year, from Sept 2014-August 2015
 - ◆ State-wide is 15.4%
 - ◆ Local for "real food" is only about 7-9%--> definitions/criteria make a difference
- → Hired a new Executive Chef for the Davis Center → Sarah Langan
 - Exciting new addition! Welcome Sarah!
- → More pop-up ideas/ international cuisine for themed dinners at residential dining halls → coming soon...
- → Vermont Quarterly article featuring UVM's innovation in dining → http://www.uvm.edu/vq/?Page=news&storyID=22367&category=vq-fetrs&SM=featuressubmenu.html

Calculator Interns

→ Nicole and Natalie → calculator website 'remembering' incorrect product information incorrectly since Cabot is no longer real, but from here on out the problem should be cleared up.

Determining CAFO status for Thomas Dairy producers

- → VT law is more strict than federal laws (EPA)
 - ◆ Under Vermont laws, a farm can never become a CAFO because discharge *is not allowed*.
 - ◆ CAFO designation is based on discharge, not solely number of animals.
 - Waiting for confirmation from Emma to check off all Thomas Dairy producers as real!

Class Partnerships

- → Sustainable Food Purchasing Class (Prof. Sylvia, ~TA Natalie)
 - ◆ Finally have invoice data from all subcontractors
 - ◆ Sylvia is looking for a TA for this class next year → if interested, email her!
- → David Conner's undergrad. research methods class next fall is poised to do surveys for RFC
 - ◆ Good opportunity to gauge student knowledge/understanding/interest in RFC at UVM.

Real Food Revolution

- → FISH TACO WAS AWESOME! (at Brennan's). Lots of positive feedback :)
- → Continue to do outreach about the TPP
- → VT Bean Crafters Tour was also stellar- blog post about it in the works, can post to UVM Food Feed too
- → Tlaloc and Christina (Regional RFC folks) are coming to campus Monday-Tuesday 3/28-29/16

Project Teams: Check-In

Procurement Analysis

- → Working on report for each unit regarding Real Food percentages and product reports
 - ◆ Documents on RFWG drive in Procurement Analysis folder
 - Write in/email feedback about project plan to other group members!

Communications

- → <u>Cofed</u>- Supporting mostly cooperatives, like RFC model, looking to potentially partner with Real Food Challenge.
 - "CoFED brings tools and trainings to campus communities to develop strong cooperatively-run food businesses. We engage with a dynamic network to increase access to healthy food while promoting thriving, equitable, and resilient local economies."

- ◆ Excited about linking schools
- http://www.cofed.coop/

Labeling

- → Finishing up images for napkin/sticker label
 - ◆ Dining can put time towards this too to help get it done
- → Working w/RFR to give labeling training, could demonstrate w/regional RFC folks

Events

- → Second TPP teach-in scheduled for April 24th @ 5:30pm
 - ◆ May be longer/more formal than first time
 - ◆ Providing taco dinner using donation money to RFR?

Class Partnerships

- → RFWG will continue to fund TA for Sustainable Food Purchasing course
 - ◆ Research Methods CDAE 250→ great opportunity for students to do research for us

Breakout sessions to meet with groups. Work on small yet tangible goals for the rest of the semester. Small steps are better than no steps!

Try to meet/work/communicate with project teams once a week

Next meeting is April 19th 3-4:30pm @ Harris Millis, stay for dinner (courtesy of Dining) after the meeting!