

UVM Real Food Working Group

April 19, 2016 | 3-4:30pm | Harris-Millis Dining Hall

Facilitator: Shannon

Note Taker: Annalena

Introductions and Icebreaker

- Name, role/affiliation, favorite Ben & Jerry's flavor

Present: Shannon, James, Gina, Caylin, Olivia Peña, Kate, Natalie, Joe, Jane, Alison, Sylvia, Annie (called in), Alana, Aaron, Guest: Julie

Updates

- Dining [Caylin]
 - Earth Week schedule (lots of RFWG involvement)
 - Equal exchange banana smoothie event today
 - Movie screening of Beyond the Peel next week
 - Battle of the campus chefs: required 20% real food required but it's WAY more than that. All proceeds go to Chittenden County food shelf.
 - Worked with Intervale to create producer cards that are going in sign holders in dining halls to draw attention to Intervale producers. Helps with specific ingredients' identification.
 - Nicole calculator intern has been working with Eco Reps to help with signage
 - Kate: We met with chefs about working with the VT first initiatives with an eye towards coming up with really easy formulas so that head chefs in each location can order independently. In the process of fine-tuning now. Really clear price margin expectations. Trying to establish good blanket guidelines.
- Calculator interns [Natalie]
 - Tech issues have been resolved w/national calculator website
 - Now in the process of getting everything uploaded before criteria change
 - 2013/2014 result: 11% real food
 - 2014/2015: still being finalized but could be as high as 17%
 - Shannon is working out CAFO standard, but we have continued with CAFOs not being a disqualifier in Vermont because of state definition
 - National calculator team is trying to make it more user friendly and conducting interviews. Natalie and Caylin have spoken with them, if you have feedback connect with them.
- Class partnership [Natalie]
 - Should have data finished by today

- Numbers could be significantly different from last year because of the change in CAFO rules (ie: affects Ben and Jerry's significantly)
- Presentations are next Tuesday at 4:30-5:30. Please come! Sylvia will send out a reminder invitation, location TBD, but please RSVP so they can plan the room size accordingly!
- Real Food Revolution [James] (5 min)
 - Laying low b/c so much volunteering required for earth week
 - Taco night and TPP (Trans-Pacific Partnership) teach in part 2 April 24th . Josh Farley and someone from VT law school speaking. Student teaching from RFC national materials. Root veggies donated from local farm. THIS SUNDAY AT 6pm Aiken 110.
 - Last week 3 visitors from RFC national reached out to us to host RFC National Summit 2016, but we were not selected. Instead it will be in the South to try and be inclusive of more southern schools.
 - Tried to host labeling training but no turn out, but more labeling has been done in Simpson and all of Red Stone Marketplace. Pretty consistently labeled now.
 - Banana box needs equal exchange tag in the Marketplace.
- National RF Steering Committee [Alana] (5 min)
 - Alana is back in group on May 4th, more detailed update then!
 - Timeline: 7 total phases in new rubric, we are coming out of phase 5 and heading into testing of the calculator 2.0. Test runs are happening this summer.
 - In addition to the rubric there will be position papers and guides to make the process more user friendly.
 - Sept. 22nd is the official release date for Guide 2.0
- Annual Report [Shannon] (5 min)
 - Starting to put together annual report. Over the next week Shannon will be working on it. Please keep an eye out for email or phone call from Shannon regarding your contributions to help fill out the report.
 - Meeting with Chief of staff of President Sullivan. Scheduled for May 3rd. To review report and budget.

2016-2017 Recruitment [Alison and Shannon] (25 min)

- New, single application for all students/faculty/staff
 - on website under the "get involved" page
 - Students do not need to reapply, but everyone else should fill out the application
- Student Chair position open to all new and returning students
- New re-election process for all non-student members
 - Applying on a 3 year cycle

- Annual spring check in to see who is able to continue on years when it's not a year for applications
 - SPREAD THE WORD. Very few applications have been received so far
 - Alternates
 - used to be that 2 people could share a vote
 - Haven't come to any conclusions, just want to think through if it is working
 - Send Alison or Shannon feedback if you have it
- Calculator Summer intern to be selected soon so they could come to next meeting

****All applications due Friday April 22 @ midnight to shannon.esrich@uvm.edu****

Project Team Check-ins (25 min)

- Labeling [Gina] (5 min)
 - Worked together last week to create napkin holder template
 - Feedback on language for the napkin holders, email feedback on language or design
 - Strike: "Organic more nutritious" and "local reduces emissions" Potentially: "50% figure"
 - Life span of napkin holder is 1 month, we can roll them out 1 by one, don't have to have all finalized
 - Start fall semester with them, but we can also put them out this year
 - Caylin suggestion: give credit to RFR
 - Gina will share on google docs
 - Sticker labeling: will try another training at the end of the semester to get Harris Millis and Cook
 - Jane: we are moving from just awareness, to awareness and knowledge (WOO!)
- Procurement Analysis [Shannon] (5 min)
 - Working with Natalie, Nicole, and Caylin
 - This project has been postponed because of technical hurdles
- Communications [Annalena] (5 min)
 - Alison will check in with Mora on the bulletin board
 - Add in from list
- Events [OPercoco] (5 min)
 - Earth Week
 - TTP teach in on Sunday
 - Migrant Justice Benefit Concert
- Class Partnerships [Alison] (5 min)
 - TA identified
 - 20 students
 - Class starts next fall

Earth Week/Maple Fest Events with UVM Dining

Event	Day	Time	Location
Meatless Monday	Mon, 18	11:00-1:00	Marketplace
TreTap Sampling	Mon, 18	11:00-1:00	Brennan's
Kimball Brook Sampling	Mon, 18	6:00-8:00	Marche
Dining Sustainability Tour	Tue, 19	2:00-2:30	Harris Millis
Free Bike Powered Smoothies	Tue, 19	10:00-2:00	DC Atrium
Champlain Orchards Apple Tasting	Tue, 19	11:00-1:00	Cook Commons
Sap! Sampling	Tue, 19	11:00-1:00	Brennan's
Battle of the Campus Chefs	Wed, 20	7:00-9:00	Grand Maple
Local & Organic Produce Sampling	Wed, 20	11:00-2:00	Marketplace
Kimball Brook Sampling	Wed, 20	11:00-1:00	Brennan's
TreTap Sampling	Wed, 20	6:00-8:00	Marche
Sap! Sampling	Wed, 20	6:00-8:00	Northside
iCommit Photo Booth	Thu, 21	10:00-3:00	DC Atrium
Sap! Sampling	Thu, 21	11:00-1:00	Brennan's
Drink Maple Sampling	Thu, 21	11:00-1:00	Marketplace
Maple Syrup Taste Test	Fri, 22	10:00-2:00	DC Atrium
Free Coffee w/ reusable mug	Fri, 22	all day	Marketplace
Drink Maple Sampling	Fri, 22	11:00-1:00	Brennan's
TreTap Sampling	Fri, 22	11:00-1:00	Marketplace
Free Coffee w/ reusable mug & coupon	Fri, 22	all day	Given
Real Meals	all week	all day	all dining locations
Half Off Eco-Ware	all week	all day	all dining locations
Beyond the Seal Screening & Discussion	Wed, 27	6:00-8:00	Frank Livak, DC

2015-2016 Working Group Members

Name	Affiliation
Student Representatives	
Alyssa Johnson	Student
Annalena Barrett	Student
Olivia Percoco	President of RFR student club
Olivia Peña	Student
Gina Clithero	Student
James McCoy	Student
Alana Chriest	Graduate student
Shannon Esrich	Graduate Fellow, Interim student chair
Nicole Pidala	Calculator Intern
Natalie Lovelace	Calculator Intern, Class TA
Administration/Staff Representatives	
Gioia Thompson	Office of Sustainability
Aaron Witham	Office of Sustainability (Gioia alternate)
Joe Speidel	University Relations
Alison Nihart	Food Systems Initiative, RFWG staff advisor
Dennis DePaul	Dean of Students Office
UVM Dining/Sodexo Representatives	
Melissa Zelazny	General Manager
Caylin McKee	Sustainability
Katherine Hays	Executive Chef
Annie Rowell	Vermont First Coordinator
Faculty Representatives	
Cynthia Belliveau	CDE
Jane Kolodinsky	CDAE
Sylvia Geiger	NFS