

UVM Real Food Working Group

September 2, 2016 | 9-10:30am | University Heights South Rm 133

Facilitator: Bridget

Notetaker: Gina

Summit[Taran and Addy]

- Leadership experiences, importance of empowering people to do work they care about
- Organizing cycle model(lots of materials/notes obtained here, summit attendees are working to determine how to best use these resources)
- Food systems at a much bigger scale
 - Annual Farm bill-doesn't enable small farmers, benefits large corporations at the cost of the environment and consumers
 - Even though we are far away and have made progress with Real food at UVM, we have a role as allies to network and stand in solidarity with schools who aren't yet signatories/are new to implementing the Real Food Challenge Campus Commitment

Calculator Update [Abby]

- New unit-level dining infographics look great!
- Abby presented first drafts to RFWG, received feedback from WG, and revisions are in the works

Food Day(Oct. 26th) [Olivia]

- Olivia is acting as a liaison for multiple events
- Student Dietetics, UVM Dining, Hillel, Skinny Pancake, UVM Food Systems Initiative, MEDVITA
- Yoga teacher training coordination, sunrise salutation and smoothies
- Jane recommends running short films throughout the day(would be sponsored by CDAE department)
- Real Food Revolution event-tabling throughout the week, partner with different organization each day
- Wednesday-food day "i eat real because", big banner, real food celebration! Potentially food at the table.
- MEDVITA serving quesadillas downtown Friday night

RFR Club Update[James]

- RFR meets every other Thursday 7:30 Aiken 112
- Students will be working to organize Food Day events

Class Partnership Plan[Alison, Gina and Alana]

- CDAE Research Methods[Alison and Gina]
 - Students conducting Literary Review, and conducting observations of students in dining halls
 - At the next class meeting RFWG members will attend(10/12) , they will work to develop interview questions
- NFS 295: Sustainable Food Purchasing [Alana]
 - 4 pillars of RFC are structure for the class

- October audit of Skinny Pancake, Ben and Jerry's, AFC, etc.
- Waiting for new criteria from Real Food Challenge National
- Alana conducted quality check on last year's data
- Blog post marketing project
 - Students interview each vendor on campus
 - Goal is to bring subcontractors recognition, and promote inclusiveness in the process
 - Highlight positive actions that all subcontractors are doing, while recognizing challenges, in hopes that UVM Dining and RFWG can possibly help address some of the issues
 - Hoping to use this blog on UVM Dining site and RFC website

Discuss Action Plan

- Propose project based groups
 - Product research team-how does this work?
 - Team should meet separately to determine a structure
- Prioritize projects
 - Food Day,
 - RFR tabling w/ various campus/community groups
 - Week of the Harvest-RFR project-tabling w/ Hillel to talk about Real Challah---Farm visit
 - RFC Film Festival
 - Wednesday-food day 'i eat real because', big banner, real food celebration! Potentially food at the table.
 - % Party?
 - group decided to not have this as part of Food Day due to logistical challenges with planning such a large event. Event date is TBD.
 - **RFR meets every other Thursday 7:30 Aiken 112**
 - Friends of the Dining Hall have upcoming projects
 - Product Research
 - team factors in UVM product research group members, thus creating one large product research team.
 - Team decided that meeting separately to determine a group structure and a strategy for product research would be more effective than determining one with the entire working group
 - Infrastructure for Real Food
 - Students and UVM Dining interested in making this happen, how can we leverage this support to push this proposal along?
 - Horticulture farm(rendering since 2012)
 - Need new water well, this is already an expense
 - Funding and building plan is in the works. It includes:
 - Processing center on site (washing), same scale as catamount farm
 - No pickling canning infrastructure in the works
 - Renewable energy?? Could tap into Clean Energy Fund

- New Dining Hall supposed to model "Farm to Institution", perhaps there is an opportunity for Northside to partner with Horticulture farm?
- UVM Foundation to support

Other notes:

- CDAE 166- Entrepreneurship class--long term goal of connecting with this class?
- Food systems fee? In addition to Clean Energy Fund fee - could free up more resources for infrastructure development