

UVM Real Food Working Group
February 1, 2018 | 3:00-5:00 PM | Jeffords 227

Facilitator: Betsy
Notetaker: Taran

Main Takeaways:

- GMV will be developing 20-30 new recipes. They will table the already existing vegan and vegetarian options to raise awareness to students. They will be handing out the vegan and vegetarian options sheet to students to spread awareness.
- UVM Dining chefs will be doing a Humane Society plant-based culinary training during Spring break!
- We should consider changing the Advisory Council meeting dates so to involve more students (e.g. late October, late April)

Main Announcements:

- Get involved with the advisor search process! Reach out to Betsy and Taran
- Apply for student co-chair! <https://goo.gl/forms/0wBLWCznVwRbA3hl2>
- Attend NOFA-VT Winter Conference and/or FINE Summit!
<https://goo.gl/forms/R51TL2ksTMrECRxo2>
- Attend an ECO Meeting: February 5 (12pm) or February 6 (6pm)
- Fill in the Action Team Matrix with any relevant information and updates!
<https://docs.google.com/document/d/1fQYLQ-ju2jU-VZx3VsHiqkacDOzR5JAfrFxHtCzqUHs/edit>

Introductions and Warm Up (15 min)

- a. Name, pronouns, affiliation
 - i. Welcome to our new members and visiting guests!
 - ii. You wake up, its a snow day, all of your obligations are cancelled, what do you eat for breakfast?
 - a. Reem, new intern for Sylvia
 - b. Marissa, sourdough pancakes with maple and potato hash, eggs over medium, avocado
 - c. Devon, coffee with oat milk
 - d. Jake, bacon egg cheese sammi (rolls from August First)
 - e. Lauren K., frozen strawberry, fresh strawberry, banana, kale smoothie
 - f. Maria, sustainable development background (in Puerto Rico), pancakes with strawberries and VT maple syrup
 - g. Lauren B., eggs and veggies

- h. Mikayla, veggie scramble, lots of veggies and eggs, toast on the side
- i. Laura, waffles or pancakes or french toast
- j. Sylvia, big pot of coffee, homemade granola over greek yoghurt

Announcements (10 min)

- a. Announce New Advisor Search **Taran**
 - i. Matt will be leaving us and we are currently searching for
 - ii. *If any students are interested in engaging with advisor candidates, please get in touch with Betsy or Taran*
- b. Announce Co-chair Recruitment **Betsy**
 - i. *Please fill out this form if you have interest in being a student co-chair!*
<https://goo.gl/forms/0wBLWCznVwRbA3hI2>
 - a. Training to occur in April, stepping in to the position in May
 - b. Paid position
- c. ECO Meetings next week
 - i. February 5 (12pm), February 6 (6pm)
 - ii. These meetings are in the SGA office in the Williams Family Room
 - iii. *Please attend one of these meetings to represent the Real Food Working Group. Let Betsy or I know if you will be going.*

Events Announcement (5 min) Taran

- a. NOFA-VT Winter Conference
- b. FINE Summit
- c. *If you are interested in attending either of these conferences, please fill out this form!*
<https://goo.gl/forms/R51TL2ksTMrECRxO2>

Progress Reports (30 min)

- a. Calculator Updates **Laura**
 - i. Quick update: October data is being finished up
 - ii. February data will begin soon
- b. Change.org petition **Marissa**
 - i. 2 students in Wellness Environment calling for UVM to reconsider their contract with Sodexo

1. 1100 signatures on Change.org as of 2/1/19
- ii. Loaded request and issue: first time these students have spoken up publicly, kind of taken off guard
 1. Melissa Zelazny will be meeting with these students in person
- iii. Calling for more vegan and vegetarian options, upset about the hours at Central being reduced/supplemented with swipes at retail locations
- iv. Important for us all to be aware of that is happening among the student body
- v. Bridget: Central Campus was described as a 'superior' setting compared to other dining halls
 1. Students isolated there, promised something better
- vi. Marissa: UVM Dining trying to push the envelope at all dining halls
- vii. Jake: Change.org allows anyone to sign, people can sign more than once, not necessarily students
- viii. Bridget: if there is miscommunication between UVM Dining and the students, maybe a public forum or panel would give students a place to voice their grievances
- ix. Marissa: UVM Dining encourages students to come and speak with us if they have concerns, for example, Green Mountain Veggies meets every week (they will be introducing 30 new recipes for us to vet)
- x. Bridget: students may feel intimidated or put off or not motivated to come speak with UVM Dining representatives
- xi. Marissa: why is this relevant to Real Food? We are all working towards more vegetable-focused options. GMV says instead of taking options away (e.g. Meatless Mondays), just increase the amount of vegan and vegetarian options. The Change.org petition mentioned the Request for Proposals and UVM's contract with Sodexo. Back in 2015, RFWG was very involved with this process, working closely together with Sodexo and UVM. Even if we don't change the contract, we can still introduce changes in the dining hall (e.g. Meatless Mondays pilot).
- xii. Mackenzie: saw the petition on Facebook. I read through it and it seemed lacking a specific message. Maybe people just have general frustrations?
- xiii. Marissa: just for clarification, the math on the points numbers in the Change.org petition was incorrect (price was for the year, points amount was for one semester).
- xiv. Sylvia: when is the 5 year review planned? [around 2020]
- xv. Marissa: sounds like this whole thing started with parents on Facebook..

- xvi. Lauren B.: when i lived on Redstone Campus (when it was Wellness Environment), the biggest issue was the labeling of the food. When I asked the person working about this, they usually didn't know. This might be why those students chose to go after that. Students probably don't know the proper channels to go through to make a real impact.
- xvii. Marissa: labeling is a big thing we are working towards. They come from a computer program and automatically generates the label. Vegan label doesn't apply with products that have sugar, because sugar is filtered through bone. This limits our vegan options. Nicole Rohrig created a vegan dining option campus map.
- xviii. Meatless Monday Feedback: why are you taking my options away, I pay a lot of money and I love meat. That was a large pushback from students. UVM Dining working with GMV to create a long-term plan. The strategic plan for all of Sodexo is to move towards more vegan and vegetarian options as main dishes instead of taking away meat ("Plant Forward"). We received many comments from students during the Meatless Monday pilot.
 - 1. Devon: Most people either really liked it or didn't like it
 - a. 10 people wanted more variety during Meatless Mondays
 - b. 40 people appreciated the variety at Meatless Mondays
 - c. 12 people asked for more protein (a lot of people asking for more protein)
 - i. E.g. bean burgers
 - d. Positive response saying that they'd want this every Monday
 - e. 17 people had negative responses to Meatless Mondays
 - 2. GMV will be developing 20-30 new recipes. They will table the already existing vegan and vegetarian options to raise awareness to students. They will be handing out the vegan and vegetarian options sheet to students to spread awareness.
 - 3. UVM Dining chefs will be doing a Humane Society plant-based culinary training during Spring break! Exciting!
 - 4. More plant options, less meat/better meat.
- c. Advisory Council Meeting **Betsy/Taran**
 - i. Members:
 - 1. Caylin McCamp, UVM Office of Sustainability
 - 2. Chuck Ross, UVM Extension
 - 3. Kyle Foley, Gulf of Maine Research Institute

4. Laura Ginsburg, Vermont Agency of Agriculture
 5. Lauren Kaskey, Healthy Food in Healthcare
 6. Steve Schubart, Grass Cattle Company, Walden Local Meat
- ii. Big takeaways:
 1. Chuck Ross brought up the importance of agricultural/food system education and agricultural literacy. This is a large barrier to sourcing the value-laden food we want.
 2. Good feedback surrounding our mission and vision statement and how to tweak.
 3. Advisory Council members want to see more of the student members of the Real Food Working Group!
 4. Film the meetings moving forward
 - iii. Talk about changing the times of advisory council meetings so they occur during school so more students can participate
 1. Important to stress the commitment this requires: it is a greater commitment than attending RFWG monthly meetings because the Advisory Council members are donating their time to us. We need to respect that and use it wisely.

Action Team Breakout (45 min)

- a. Determine what we want to accomplish this semester in our action teams
 - i. Retail operation auditing: the opportunity to suggest product changes and work with them exists, mostly so from the Bookstore since they are owned by UVM (as opposed to contractors)
- b. Set up regular time to meet

Closing and next steps (10 min)

- a. 'I liked' and 'how abouts' (everyone!)

Betsy: I liked new members and guests who contributed

Mikayla: I liked that everyone was welcoming and explaining things!

Andre: I liked coming in and brainstorming on substantive issues

Devon: I liked the collaborative atmosphere and talking about the issues present

Marissa: I liked seeing everyone, especially new faces

Sylvia: I like that the group is inclusive to the student interns and welcoming them

Reem: I liked the inclusive atmosphere, very chill, calm, rad

Lauren G.: I liked talking about the petition and a different perspective, actions happening around it

Mackenzie: I like working to bridge students to Dining

Lauren K.: I like getting back into the swing of things

Lauren B.: I liked returning to the Group

- b. Date of next meeting

i. Friday, March 1, 3:00-5:00PM @ Jeffords 227

RFWG Members

Students

- Betsy McGavisk (co-chair)
- Taran Wise (co-chair)
- Ariane Goldsmith
- Andre Paul
- Bridget Dorsey
- Eva Kinnebrew
- Lauren Berkley
- Mackenzie Bolas
- Mikayla Humiston
- Ann Chiarenzelli (Dining Fellow)
- Devon Johnson (Research Fellow)
- Laura Jennings (Calculator Intern)
- Lauren Giammarella (Independent Study Intern)
- Lauren Kerzhner (Independent Study Intern)
- Reem Bou-Nacklie (Independent Study Intern)

Administration/Staff

- Matt Myers

Dining

- Marissa Watson
- Annie Rowell
- Brandon Williams
- Armand Lundie

Faculty

- Sylvia Geiger

Guests

- Jake Guess - First-year student on Dining Advisory Council and Student Government Association
- María A. Juncos-Gautier - Ph.D. Candidate at York University, Toronto, CA; Research Associate, Agroecology and Livelihoods Collaborative