

9.21.18 Meeting Notes

In Attendance:

Betsy
Andre
Ann
Mackenzie
Taran
Marissa
Ariane
Lauren G.
Lauren K.
Nell
Sylvia
Eva
Annie

Summer Updates:

Advisory Council [Betsy]

- First Advisory Council meeting held June 18, includes 7 practitioners in the field.
- Big focus of the meeting was Kendall and moving the Real Food Working Group beyond 2020.
- Next meeting looking towards December.
- **What will we want to be bringing to them and talking about in that meeting?**

Kendall Grant [Marissa]

- Spent all summer working on this grant. Kendall Foundation. They are giving out grants for projects aligning with the New England Food Vision. This says by 2060, we want New England to produce 50% of what is consumed.
- We chose animal welfare certified for 2 reasons:
 - New England has good landscape for grazing
 - Humane meat products would boost UVM real food quantities
- We will hear October 15 whether or not we get the funding.
- No money goes to Sodexo. Half of the money goes to farmers. Other half goes to our partners: Farm Forward, ASPCA, UVM Extension, Middlebury College [i.e. technical assistance].
- Will be partnering with David Connor's class (professor at UVM) to unleash survey on what is the student demand for humane-certified products.

Staff Advisor

- Alison Nihart was our staff advisor and now she is not. Betsy and Taran have been seeking a new advisor and will keep everyone updated!

Class Picnic/Activities Fest

- There is an awesome listserv! We will continue to use the listserv!

Institutional knowledge Log

- Once Alison left, we realized we need to keep track of how to run the Working Group and navigate UVM institution.
- [Institutional Log](#)

Calculator Updates:

Calculator Update [Marissa]

- Laura Jennings has been hired as our Real Food Calculator. She will audit
- Both Laurens are working with Sylvia to focus on our subcontractors to audit their food purchasing. These businesses are outside of Sodexo.
- We have reached 25% real food ahead of our stated schedule, which was by 2020.
- Vermont Farm to Plate is statewide network of people: state agencies, nonprofits, other actors trying to affect the 27 really in-depth goals (these have been set for 2020).
- Convergence of Real Food Challenge and VT Farm to Plate goals all focusing on 2020.

Real Food Standards 2.1 [Marissa]

- Big change is that Certified Humane will no longer qualify as real food under these standards
 - However, UVM can count Certified Humane until 2020
 - **Question regarding why Certified Humane is no longer counting...?**
 - **ANSWER:** We are reaching out to your team in regards to the updates we have made to the Humane real food category, where you will find that the *Certified Humane* certification has been removed from the Real Food Guide. Through an extensive research process and many conversations with other organizations in the animal agriculture industry, we have come to understand that the majority of operations certified as *Certified Humane* actually qualify as Concentrated Animal Feeding Operations (CAFOs) and therefore would be disqualified from counting as Real Food. For this reason, *Certified Humane* will no longer be recognized in the Real Food Guide. Note that *Certified Humane Free Range / Pasture Raised* still counts as Real in the “yellow light” section of the Guide.
- ASPCA has great guide that breaks down the different certifications
 - <https://www.asPCA.org/sites/default/files/frm-wlfr-cert-guide-feb2017.pdf>

Subcontractor Audit

UVM Dining Update:

Annie

- Precision Valley
 - Beef program started last year (2017). Sodexo has been working with farmers to sell their transition/cull cattle to Black River Meats (BRM) to gain a premium price, rather than those animals going to auction. All ground beef or patties. Ideally want this to be the staple beef patty at UVM.
- Harvest of the Month
 - Identifying key products across VT that producers make well or that there is potential for. How Sodexo can buy more of these?

- Chefs need additional marketing boost to promote these products. Thus, harvest of the month will highlight a local priority product. Dining hall serves at least 5 times per month.
- Aligning this with State of Vermont's Harvest of the Month program
- There is a list of products. See list attached in email!
- Taking Root Student Symposium
 - Hosting, along with VT Farm to Plate and VT Dept of Agriculture, this conference at UVM. Why farm to institution is important, exciting work going on with it, careers with food in VT.
 - Ben Hewitt is keynote speaker (VT-based writer and farmer)
 - More information here <https://vermontfirstsodexo.com/>
 - Lunch focused on food waste reduction/food waste management ("Eat the Loop")
 - Intention is a state-wide event, with capacity for 150 students. About 50 students from UVM, not trying to dominate the conference with UVM students though.
 - Ask is that student co-chairs (Taran and Betsy) attend as Real Food representatives
 - Attendance costs \$25, registration opens end of September
 - Email Annie if you are interested! Annie.Rowell@sodexo.com

Marissa: UVM is about 50% of Sodexo's business. UVM Dining is managed by Sodexo. Marissa is with UVM Dining. Annie is with Sodexo state-wide.

- Green Mountain Veggies
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- Straw changes
 - Starbucks doing pledge to not do straws by 2020. Not so much food but waste generation side.
 - Since 2013 UVM Dining has been compostable straws. Now moving to straw upon request. Also reaching out to subcontractors.
 - Working with Corey Berman in Recycling Department to loop this into bigger picture waste management.

Generate Year-Long Priorities:

Communication

- Transparent & accessible communication for the public
- Publicity exploring what Real Food Working Group even is
- Increase student awareness of food issues
- Communicate certifications
- Communicate conceptualizing of why this work is important
- Impose signage of RF items
- Communicate out to student body food actual costs (social and environmental)
- Distribute RF purchasing guides
- "Real" phrasing - post 2020

Outreach & Research

- Understand student food security of needs
- Student body outreach
- Connection between subcontractor places and food suppliers
- Support farms
- Partnership with internal and external organizations

Policy

- Vermont specific RF standards
- Green Mountain Veggies and Meatless Mondays
- Beyond 2020 and waste stream management
 - Steve Szopinki

Research

- How dining subcontractors choose what food to purchase
- Consumer-side research - willingness to pay; what do students want beyond 2020?
- Supply chain research
- St Mikes perma farm
- Prison labor
- Veg variety - seasonal veg
- Students eating veg
- How is water being used on farm
- How water is conserved on farm
- How farms use water to grow what we purchase

Internal Policy

- Institutional knowledge database
- Document management
- Establishing sustainability for the structure of RFWG
- Interplay of groups
- Vision statement