

## **UVM Real Food Working Group**

February 15, 2016 | 8:00-9:30am | Aiken 103

Facilitator: Gina

Notetaker: Alison

Present: Gina, Taran, Addy, Alana, Emily, Rachel, Abby, Vic, Sylvia, Betsy, Sabina, Elena, Olivia, Katie

### **Notes**

#### **Introductions and Icebreaker (10 minutes)**

#### **Sustainability Manager Introduction [Emily] (5 minutes)**

- Emily Porter started a few weeks ago. She has been learning a lot, excited to work with us.

#### **Calculator Update [Abby] (10 minutes)**

- Ben & Jerry's now officially qualifies as real – Abby was able to confirm with RFC national staff.
- Abby finished updating July, still some product research we're struggling with – questions about Dubreton (aggregating and processing of meat). Could potentially qualify as local. Now need to look individually at the farms to see if those qualify as local (at least 75% of them need to). VT Smoke and Cure and a few others use Dubreton

#### **Class Partnerships [Gina, Sylvia, & Alana] (10 mins)**

- NFS 295: Sustainable Food Purchasing
  - 10 great students in class this year. Really motivated to be working on the calculator. At yesterday's class, everyone had invoices to delve into, answered questions, moving along.
- Subcontractor Vendor Meeting
  - All but one subcontractor were able to attend. First time they have all been in a room together. Alana went through historical data: last time all were calculated were Feb 2016, they represented around 31% real food and 50% VT First. Highlighted some of their individual accomplishments (e.g. New World quadrupled their RF). Putting together information on the RFC for them, and Alana is interested in collecting challenges and needs so we can better help them. Would like to share information from David Conner's class so they have understanding of what students are looking for.
- CDAE 250: Research Methods

- David just shared the dataset along with 3 final papers. Alison will forward to whole group
- This would be ripe information for someone to look into and identify some action steps from the findings.

### **Product Procurement Group [Abby] (10 minutes)**

- Current project update: checking 2.0 Standards against past purchases
- October audit
- Future opportunities
  - Murray's Chicken: History of labor violations, Abby is looking into, potentially a great place to shift
    - With Murray's – could our purchasing power create change in their practices? Other calculators have gone further into this issue, reaching out to the company, reaching out to worker groups, but labor violations disqualify them for up to 3 years.
  - Seafood: Bridget has taken the lead on seafood research
  - Lipton: Abby noticed that in previous calculators, Lipton and it's other brands cited labor violations. Abby couldn't find anything with OSHA or other organizations. Could only find journalistic coverage of conditions in India. Pure Leaf tea is Rainforest Alliance certified.

### **Real Food Revolution Club [Gina & Alison] (5 minutes)**

- New leadership: Jillian Brown and Isabel in co-presidency
- Seeking new officers
- If anyone has interest in being involved, they could bring that voice to the table. Tell your friends!

### **Food Policy Update [Alison] (5 minutes)**

- Challenges and learning opportunities
- James, Bridget, and Alison worked on draft in the fall, brought it to Dennis DePaul. He was hesitant to support because UVM doesn't procure food directly (it happens through Sodexo). Plus, there are so many factors that go into dining (e.g. allergies, healthy food, other sustainability initiatives), that it wouldn't make sense to have a policy only about food procurement.
- Need to look into other ways to document UVM's continued commitment past 20%.
  - Could RFWG have agreement with UVM Dining?
  - Incorporate into Sodexo contract?

- Taran, Olivia, Katie, Alana, Vic, Rachel, Sabina interested in being part of small group to look into this further.

#### **% Party Update** [Alison] (5 minutes)

- Monday, April 17, 4:30-5:30, Silver Maple Ballroom
- We're planning a celebration of achieving 20%. Looking for help organizing.
- Olivia can support, not take leadership. Alana can help include subcontractors. Emily can also help. Sylvia can help if we need it.

#### **Infrastructure Team Update** [Alison] (5 minutes)

- Alison is working on this through a related effort with the Food Systems Initiative, trying to do some fundraising, including to support Catamount Farm.

#### **Friends of the Dining Hall** [Gina & Taran]

- Since late last semester, Gina and Taran have been going to Harris-Millis every morning, meeting with the chef to find out what's real, put together labeling.
- Last week they met with Brandon (head chef) and Jennifer (marketing), to reflect on how it has been going.
- The goal moving forward is for Gina and Taran to step out of role, integrate labeling into management and employees of UVM Dining
- Brandon is going to work with Cindy, supervisor of Harris-Millis, to continue what Gina & Taran were doing.
- Brandon is going to be new executive chef at UVM.
- Considering getting whiteboard or chalkboard (e.g. like one in Redstone) or television screens to show what is coming from which farms
- Gina and Taran met with Brandon again last Friday, will check in again this Friday. Brandon is embracing it, interested in increased transparency.
- Trying to figure out how to deal with multiple qualifiers, and how to explain "ecologically-sound" (may use organic in places where that is applicable).
  - Could use "eco-friendly" or "earth-friendly"
- Hope to expand to other dining managers at other locations, to institutionalize at other locations. Embraced idea of speaking at the manager meeting on how he's been able to implement.
- New dining hall will have screens, Emily is in the process of developing sustainability messaging. Alana, Katie, Betsy, Rachel, Taran, and Gina interested in helping.

#### **Project teams work time** (30 minutes)

- Product procurement, % Party, and Labeling met

## RFWG Members Spring 2017

<b>Student Representatives</b>	
Gina Clithero	Student co-chair
Bridget Dorsey	Student co-chair
Taran Wise	Student
Addy Cummings	Student
Olivia Peña	Graduate student
Alana Chriest	Graduate student
Abby Holmquist	Calculator Intern
Katie Horner	Graduate fellow
Sabina Parker	Student
Rachel Bowanko	Student
Elena Palermo	Student
Betsy McGavisk	Student
<b>Administration/Staff Representatives</b>	
Gioia Thompson	Office of Sustainability
Terry Bradshaw	Plant & Soil Science
Alison Nihart	Food Systems Initiative, RFWG staff advisor
<b>UVM Dining/Sodexo Representatives</b>	
Annie Rowell	Vermont First Coordinator
Emily Portman	Sustainability Manager
Armand Lundie	Executive Chef at University Marche
<b>Faculty Representatives</b>	
Vic Izzo	Plant & Soil Science
Jane Kolodinsky	Community Development and Applied Economics
Sylvia Geiger	Nutrition and Food Sciences