

## 9.15 RFWG Meeting Notes

### Attendance:

Taran  
Betsy  
Emily Portman  
Elena  
Sophia  
Emma  
Alison  
Katie  
Vic  
Emma (calculator)  
Alyssa  
Emily Barbour  
Annie  
Gioia

- I. Intro, Icebreaker
- II. Debrief of Activities Fest
  - A. Student interest in food waste
  - B. Emphasis on actionable change on campus, not just a club!
  - C. Email list clarity re: RF listserv
- III. Calculator Update (Emily P.)
  - A. Sabina's work on specific units' progress
    1. Specific products that they could change
    2. Meetings with unit managers (emily and sabina) to forge relationship and try to understand ways to work towards more real food in certain category areas
    3. Updating infographics for specific units
    4. Emma currently formatting July invoices and updating product index
    5. Updating real food producer database
      - a) This can be a great resource to share with unit managers
    6. Seafood - ongoing research into sustainable seafood
  - B. Annie's database of VT First products
    1. Emily added a second column to determine whether each product is ALSO real food qualified
    2. Going forward possible to promote products that qualify for RFC and VTF
  - C. Labeling update
    1. Summer sustainability intern Flannery created real food label templates that chefs can easily and quickly print off
    2. Questions re: calculator intern connections across the country
      - a) Context: real food product list nation-wide?

- b) Alison: sodexo campus Real Food interns - possibility to connect?!  
Create sodexo accounts real food product list?
    - c) Alison: inquiring about unit level analyses being made available
- IV. New Dining Hall Update (Emily P.)
  - Open for 3 weeks!
  - Very busy! Over 5,000 people per day (compared to Harris-Millis 4,000 per day at this time of year)
  - Transporting whole ingredients to the stations for prep has been biggest hurdle
  - Discovery kitchen running for 2 weeks!
    - 2 classes per week
  - Hydroponic farm wall is growing bok choy, basil, parsley, dill, mustard greens!
- V. Summer Market Gaps Update
  - A. Market Gaps (alison)
    - 1. Farm Forward: national org. that advocates for humane animal products
      - a) Opportunity to work with them to identify or certify new humane producers
      - b) Leadership Circle: over 2 years, identify a major item to shift to humane purchasing
        - (1) Guidance and support are provided by FF staff
        - (2) Helps address issues of insufficient supply of humane products
        - (3) Might require asking UVM dining (vs. UVM administration) for support in joining the leadership circle and focusing on more humane animal product purchasing
        - (4) Taran: would this include Canadian products? → look into
      - c) \*\*Farm Forward has a slightly lower standard for humane animal welfare than does RFC\*\* so products could qualify for farm forward and not count for RFC
      - d) Will send out information on FF before coming to a decision as a whole group
      - e) Comes down to what we want to prioritize
        - (1) FF works with some very large companies that have human lines, so that would preclude working instead with smaller, local producers to get certified
    - 2. VT Farm 2 Plate (Taran)
      - a) Overview of content and various topics covered by presenters
      - b) (i.e. finances of Vermont Farm 2 School)
      - c) Future involvement is up to us whether we want to continue to engage
      - d) Positive to realize broader VT context
      - e) BUT may not be helpful in increasing RFC purchases
    - 3. Conventional products

- a) Sabina: pulled together a report of non-RF purchasing categories
      - (1) Can help address conventional food areas where we spend a lot and want to transition to RF
      - (2) Long-term feasibility study to look at capacity in Vermont or NE?
- VI. Invasives Dinner
  - A. October 24th dinner(food day)
  - B. Harris-Mills
  - C. Recipes from Red's Best
    - 1. Possibly including presentations from folks doing research on invasives
    - 2. Student volunteers needed
      - a) Especially for poster creation/design
- VII. Year-long priorities
  - A. Breakout session with post-its
  - B. Read-through of ideas (see list below)
- VIII. Main existing subgroups
  - A. Policy
  - B. Communications
  - C. Procurement and product research
  - D. *More discussion to come on how to fit year-long priorities into subgroups and assess whether any subgroups need to be added or removed to accommodate current goals, priorities, and work*

#### **YEAR-LONG PRIORITIES BRAINSTORM IDEAS:**

- **Supply/demand shift: pier → plate**
- **Real Food Database**
- **Cat Pause: Real Food display; seasonal or permanent Real Food section**
- **Make Real Food part of training for tourguides, RAs, etc.**
- **Regional collaboration with other institutions**
- **Humane shift in egg purchasing**
- **Chicken purchasing**
- **Utilizing teaching kitchen**
- **Understanding local/regional production capacity**
- **Increasing student involvement in Real Food Revolution**
- **Post-2020 vision**
- **Decrease meat, increase “good” meat**
- **Continue to improve labeling and communication**
- **Increasing humane % campus-wide**
- **Creation of RFC-wide shared database of products and brands that qualify as real**
- **Engaged with external statewide / regional groups**
- **Assess biggest non-real purchase and determine feasibility of transition away**

- **Better educate ourselves and others on what we buy that is Real and not**
- **Progress on liquid eggs**
- **Improve coffee numbers**
- **Re-establish Real Food REvolution**
- **Food Day/Week activities**
- **Help CREAM get certified humane**
- **Seafood: clarity, assessment of current state of purchasing and gameplan for forward progress**
  - **Discontinuing AFS purchases**
- **Earth Week activities**