

# Annual Report for the 2016-2017 Assessment Year University of Vermont | Real Food Challenge



Prepared by members of the UVM Real Food Working Group

## Introduction & Purpose

This report outlines the University of Vermont's recent achievements in increasing Real Food on campus, including major developments and projects, outreach and awareness efforts, events and related activities, as well as major product shifts. The report also addresses current challenges the University of Vermont (UVM) faces in advancing Real Food on campus and possible solutions to those obstacles.

Real Food calculator findings and other UVM metrics are included in the Procurement Data section of this report. The "Progress on Multi-Year Action Plan" tracks progress against the goals outlined in our multi-year action plan.

## Report Highlights

The 2016-2017 academic year was exciting and successful for the Real Food Challenge at UVM. Most significantly, UVM surpassed the Real Food Campus Commitment of 20% Real Food and announced a new goal of 25% by 2020. In addition, the Real Food Working Group partnered with three academic classes, hosted a party to celebrate the achievement of the Real Food Campus Commitment, and sent several Real Food Working Group students to the RFC National Summit and the New England Farm to Institution Summit. The major procurement change of 2016 was a bulk milk supply switch from Hood to Thomas Dairy, which is now offered across campus.

## Major Developments and Projects

### *Achievement of Campus Commitment*

The 2016-2017 academic year marked a milestone for the Real Food Challenge at UVM by reaching 22% Real Food for this assessment year. With this accomplishment, UVM exceeded its goal of 20% Real Food by 2020, 3 years ahead of schedule. We celebrated this achievement with a Percentage Party on April 17, 2017, at which point we also signed a new commitment to 25% Real Food by 2020.

### ***Unit-level assessments***

During the summer of 2016, the UVM Dining Sustainability Manager and the Real Food Calculator Intern analyzed UVM's Real Food data at the scale of each individual dining venue on campus. The Real Food Calculator Intern developed detailed reports for each dining location, assessing the unit's progress towards increasing procurement of Real Food. These reports were discussed in meetings with the UVM Dining Sustainability Manager, the Real Food Calculator Intern, and the head chef and manager for each unit. The objectives of unit-level assessments were to increase chef awareness of the Real Food Challenge, familiarize the chefs with their Real Food numbers, and provide strategic recommendations for chefs and managers for integrating more Real Food into their menus. Many chefs and managers provided positive feedback on the process by indicating that they found the reports useful and were excited to see their work recognized as part of the greater Real Food movement on campus.

### ***Class partnerships***

During the fall 2016 semester, the RFWG partnered with CDAE 250: Research Methods, taught by David Conner. This partnership was a reprise of a Fall 2013 class, which yielded survey results about student awareness of the RFC. This year, the research included questions to determine student awareness of the RFC, identified factors that play into student determinations of "quality," and gauged the importance students attach to Real Food attributes.

The RFWG also partnered with NFS 295: Sustainable Food Purchasing, taught by Sylvia Geiger, both semesters. This class has been an ongoing service learning partnership, in which the students audit dining subcontractors using the Real Food Calculator and then present results to subcontractors, helping them to strategically improve their Real Food percentages. The presentations are also an opportunity to inform subcontractors of the mission that drives the Real Food Challenge.

### ***New RFC standards***

In October 2016, the Real Food Challenge released new criteria for Real Food products. Some of the new requirements required research on products affected by the changes. Changes in the seafood category resulted in significant drop in Real Food percentage of seafood purchases. Other changes included new rules regarding the CAFO disqualifier, which resulted in Ben & Jerry's Fair Trade flavors qualifying as real in the Fair category.

### ***Deepened relationships with subcontractors***

During the spring 2017 semester, the RFWG supported a teaching assistant position for the Sustainable Food Purchasing class, then formalized the role as a liaison with dining subcontractors. Alana Chriest, who served in the role, organized a meeting for RFWG members and subcontractors, the first time these individuals had all been in a room together to talk about Real Food. The meeting provided an opportunity to recognize the value of subcontractor participation with the service learning class, highlighted some of their individual accomplishments, and open a discussion on addressing challenges. The RFWG plans to continue these meetings on an annual basis. RFWG members are also in the process of developing signage packets to encourage subcontractors to utilize labeling consistent with RFC visuals used by UVM Dining.

### ***Interns***

The student chair role was a paid intern position for the first time this year, in recognition of the time and effort required for students to serve in this largely administrative role. With the addition of the TA role during the spring semester, this year marked the highest number of interns the RFWG has employed at the same time: two student chairs, one TA, and one calculator intern.

### ***Communications***

The year was marked by many improvements in Real Food communications on campus, which included:

- To spread on-campus education and awareness, bulletin boards were designed for residence halls and targeted to involve the Class of 2020 in UVM's upcoming 20% achievement.
- Real Food was featured in a display case in UVM's Waterman Building for one month during the fall semester.
- A new website design was launched at [uvm.edu/realfood](http://uvm.edu/realfood).
- To promote "Real" labeling in dining halls, working group members piloted the labeling and highlighting of real food in one residential dining hall. The project produced a simple, scalable model, however the labor inputs necessary for consistent labeling may not be feasible in future semesters.
- An infographic was developed for UVM Dining venues to highlight unit-level Real Food percentages and key Real Food offerings at each dining venue.

## ***Events***

- Tabled with Real Food Revolution at ActivitiesFest
- Hosted UVM Food Week (October 25-29)
  - Involved EcoReps, Slow Food, Hillel, local Real Food suppliers
  - Tabled with Migrant Justice: “I eat Real because...”
  - Real Food Revolution film & discussion with Black Student Union
  - Real Food specials on campus: retail & residential, Feel Good
  - RFC signage and all-local specials at Brennan’s & Skinny Pancake
  - RFC Film Festival hosted at Brennan’s
- Food Justice Benefit Dinner (December 2)
  - Partnered with Juntos (Migrant Justice VT) and Slow Food UVM
- Real Food Summit (Athens, Georgia, September 23-25)
  - Bridget Dorsey, Taran Wise, Addie Cummings and Jillian Brown attended
- Farm to Institution New England Summit (Leominster, Massachusetts, April 5-7)
  - Abby Holmquist, Taran Wise, Elena Palermo attended

## ***Percentage Party***

On April 17, 2017, UVM celebrated surpassing the Real Food Campus Commitment with a “Percentage Party.” Invites went out to over 180 people who have been affiliated with the RFC at UVM over the years, including previous members of the Real Food Working Group, campus allies, vendors, producers, and students in service learning classes, all of whom have contributed to the achievement of the Campus Commitment.

Guest speakers included Abbey Willard from the VT Agency of Agriculture and Tlaloc Vasquez and David Schwartz from the Real Food Challenge. RFWG student member Olivia Peña emceed the event and produced a video of people congratulating UVM. UVM Dining prepared a variety of Real Food appetizers, which were enjoyed by over 150 students, faculty, Sodexo representatives, producers, and vendors. During the event, UVM President Tom Sullivan pledged to a new goal of 25% by 2020.

In collaboration with University Communications, the RFWG hosted a press event earlier in the day to maximize media exposure. In addition to a [press release](#) on the UVM website (subsequently republished in VTDigger, Vermont Business Magazine, and on the Vermont Farm to Plate website), the event garnered media coverage from [WCAX](#), WPTZ, and VPR.

## **Product Shifts**

During the 2016-17 academic year, there were a number of campus wide Real product shifts. One of the most notable was switching all of our bulk milk to Thomas Dairy in our unlimited dining locations, comprising nearly 25% of our total dairy spend. In just our second year of partnership with the Intervale Food Hub (IFH), we have nearly doubled our purchases; we exceeded our annual targets in February of 2017. Working with the IFH has allowed us to purchase from a few new local partners, including Kimball Brook Dairy and All Souls Tortilleria. Additionally, through our partnership with Sodexo's VT First commitment, we were able to develop a relationship with Peaslee's Potatoes, who has been able to provide an abundant source of local potatoes during the academic year.

### **Milk • Local**

During the 2015-16 academic year, Hood no longer qualified as Local under the new Real Food Challenge guidelines, so UVM began purchasing bottled milk from Thomas Dairy, a family owned dairy based out of Central Vermont. In August 2016, the decision was made to switch all of UVM's bulk milk in the dining halls to Thomas as well, constituting a major fraction of our total dairy spend (~25%). In the three month RFC audit, UVM purchased nearly \$60,000 worth of dairy from Thomas, pushing our Real Food percentage to over 40% in the dairy category.

### **Intervale Food Hub • Local, Ecologically Sound**

In our second year of partnership with the Intervale Food Hub, UVM set a target spend of \$75,000. This goal was exceeded in February of 2017 and UVM finished up the academic year with a spend of \$92,000, nearly double that of the previous year. Working with the Food Hub has greatly expanded our network of local partners; this year we began working with Hillside Creamery, Butterworks Farm, Kimball Brook Farm, Vermont Tortilla Company and All Souls Tortilleria, to name a few. This partnership has also provided an opportunity to work with processors in the state, such as the Vermont Food Venture Center, that are able to help bridge the gap between produce seasonality and the academic calendar. More than 20% of our spend from the Food Hub was on cut potatoes from the Venture Center, indicating that there is an opportunity to explore the feasibility for more minimally processed products to be used at UVM.

### **Potatoes • Local**

During the spring of 2016, UVM worked with the VT First campaign to develop a relationship with Peaslee's Potatoes, a female-owned, third generation potato farm in Vermont's Northeast Kingdom. The relationship with Peaslee's Potatoes grew out of the

Scaling Up Forum Sodexo hosted in December 2015, a forum for local producers to learn more about how to sell to Sodexo. Through strategic planning before the planting season, Peaslee's was able to grow and set aside potatoes for a number of Vermont institutions, UVM among them, that were offered as the default potato option through Black River Produce whenever they were available. These local potatoes were featured in dining halls and retail locations during the year; chief among them was Brennan's, which almost exclusively purchased Peaslee's for their hand-cut fries. Anecdotally, UVM learned that offering the local potatoes through BRP created a number of new markets and partnerships for Peaslee's (one of which is our very own subcontractor, Skinny Pancake!).

## **Challenges**

### ***Labor Issues with Chicken Producer***

At the beginning of this academic year, our RFC calculator intern learned of a number of OSHA violations that had occurred at Murray's Chicken, one of our main suppliers of Real chicken on campus. Although the initial OSHA citations occurred in 2012, the citations were again upheld in 2014 so there was some confusion about which date should be considered for the three-year suspension period. Additionally, it was difficult to get a sense of whether or not the issues had been appropriately addressed by Murray's through union negotiations and altering training protocols. This uncertainty was disconcerting because, during the 2016-17 school year, UVM had significantly increased purchasing of Murray's chicken at all dining units, due to its categorization as humane. Through research collaboration with regional Calculators, discussion with RFC national organizers, and conversations with the President of Murray's Chicken and The Workers' Justice Center of NY, we were able to make the decision to disqualify Murray's for the rest of this year but reinstate its Real standing in fall of 2017. Although UVM was still able to reach 20%, this issue illustrated the importance of diversifying purchases.

### ***Changing Seafood Guidelines***

In fall of 2016, RFC National released the Real Food Challenge 2.0 guidelines. Most of the categories only changed minimally, however the criteria for Ecologically Sound fish became more strict with the new version of the guidelines. Specifically, now only wild caught fish can count as Ecologically Sound. Both UVM and Sodexo have committed to sourcing 100% sustainable seafood, and, prior to the new guidelines, Sysco's seafood purchasing guidelines aligned much more closely with RFC criteria. Because the change occurred in the middle of the year, it was difficult to disseminate the new information out to chefs and managers, which is reflected in the decrease in Real seafood this year. Going forward, it will be important to make sure dining staff understand the changes so they are able to make more informed purchasing decisions.

## ***Inclusion of Subcontractor Auditing Data***

In fall of 2015, a class in the Nutrition and Food Science department began auditing UVM's subcontractors, to be included in our overall RFC percentage. Now in its fourth iteration, the class has been successful at developing relationships with the subcontractors, creating a system for tracking their purchases and even changing some of their procurement priorities. However, there are still several barriers to including this data in our overall percentage:

1. Students come from a variety of academic backgrounds with different levels of motivation to complete the work, and work is not standard between all students.
2. Students receive data as it is coming in and have little time to work with the information, resulting in errors in Real Food calculations.
3. In order to include the subcontractor percentages, we would need a reasonable guarantee that the class will run in the future, or that there will be additional calculator capacity to perform this work. Some semesters the class has struggled to find enough students. There has been discussion of the class running only 1x/year, however then the subcontractor data would be behind the Dining data. It would be possible for the Calculator to take on the extra work in the event that the class could not run given the number of hours currently allocated to the calculator internship, so we would need to either increase the number of hours or hire a second intern to calculate subcontractors.

## ***Labeling***

This year, the Real Food Working Group formed a sub-group to tackle the issue of Real Food labeling. The sub-group developed a pilot project in one of our dining halls, Harris Millis Fine Dining. For five weeks, two students went to the dining hall every morning to meet with the head chef, Brandon Williams, and label each dish that included Real ingredients. Two meetings were held with the students, the chef, UVM Dining Marketing Manager, and UVM Dining Sustainability Manager to discuss the challenges and potential solutions. Although progress was made, it was difficult to come up with a system, since many meals were made with a mix of many Real ingredients and ingredients vary so much from day to day.

One of the proposed solutions was to introduce a large chalkboard display to supplement less informative daily menu signage. The chalkboard could teach students about seasonality of available local produce and highlight major local producers for UVM. The board could be maintained by RFWG students or possibly the UVM Dining Sustainability Intern on an annual or biannual basis, while the daily Real menu offerings would be labeled by dining staff. The Working Group still struggles to identify the best communication and



marketing strategies, without overwhelming diners with too much information or transferring undue burden to the dining staff.

### ***Campus Food Policy***

The RFWG has debated for several years whether to pursue a campus food policy, as outlined in the Campus Commitment. With 20% approaching, the RFWG was looking for strategy to institutionalize the goals of the Real Food Campus Commitment beyond 20% (and eventually beyond 2020). Several RFWG members developed a draft policy on sustainable food purchasing based on current UVM policies related to other sustainability metrics during the fall and brought it to the Associate Dean for Student Affairs, who oversees the Sodexo contract. He provided feedback that such a policy would be a nonstarter because UVM does not do the actual purchasing of food (Sodexo does). Additionally, many other factors go into dining (e.g. allergies, healthy food, other sustainability initiatives), and it wouldn't make sense to have a policy only about food procurement. After this conversation, the strategy shifted towards an alternative method of ensuring progress after 20%, which resulted in the 25% pledge at the Percentage Party in April.

### **Looking Ahead**

Both the university and UVM Dining have committed to increasing UVM's Real Food percentage in the coming years, a project that is likely to require innovations in sustainable procurement. To date, the majority of our product shifts happened by identifying price-competitive alternatives that qualify in one or more of the Real Food categories. In some cases, however, no Real alternatives are available, or there is not enough supply to meet UVM's demand. We anticipate future efforts will require our group to collaborate with external partners to support market development of these products.

This work is likely to fall into three categories: working with a producer to help them qualify a product (e.g. humane certification), helping a producer scale up production to supply UVM's demand, and working with partners to bring a new Real Food-qualified product to market. The depth of this work may mean that fewer product shifts happen each year, but when they do, they will have a positive impact for our Real Food percentage as well as the food economy.

One area of particular interest will be seafood, given the difficulty in sourcing species that meet the Real Food Challenge criteria. We are in the early stages of working with UVM faculty member Joe Roman on an effort to begin sourcing edible invasive marine species. We plan to start with a special event in the fall.



## Procurement Data

**Overall Real Food: 22%**

### ***By Real Food Category***

Local: 12%

Ecologically Sound: 10%

Fair: 5%

Humane: 1%

*Note: the sum of these categories exceeds the overall real food percentage because some products qualify for multiple categories.*

### ***By Dining Venue Type***

Retail: 26%

Unlimited: 19%

## UVM Real Food Procurement Priorities

For the first time this year, we analyzed our Real Food spend against the Real Food Decision Flowchart developed in 2014 (indicated in the bullet points below each section). The following data, collected from the representative three months of July 2016, October 2016, and February 2017, will continue to inform where we focus our procurement shifts.

### ***Meat and Poultry – priority 1***

- Local and humane ideal
- If not possible to get local and humane, prioritize humane

	Local	Humane	Real
Meat	25.13%	3.40%	28.10%
Poultry*	4.40%	0.05%	4.45%

\* UVM also purchased products from Murray's Chicken, which would have qualified as humane, but was disqualified due to labor violations. See "Challenges" section above.

### **Top Vendors, Products, and Qualifier**

1. NE Raised; assorted beef; Local
2. Black River Meats; bacon, ham, hot dogs, pastrami, pork; Local
3. Stonewood; turkey; Local

### ***Dairy – priority 2***

- Local and ecologically sound ideal
- If both not available, prioritize local
- If not local, prioritize ecologically sound

	Local	Organic	Real
Dairy	31.56%	1.73%	41.75%

#### **Top Vendors, Products, and Qualifier**

1. Thomas Dairy; milk; Local
2. Ben and Jerry's; ice cream; Fair
3. Maplebrook; cheese; Local

### ***Eggs – priority 3***

- Local, ecologically sound, and humane ideal
- If not all three available, prioritize local and humane
- If local and humane not available, prioritize humane

	Local	Humane	Organic	Real
Eggs	6.81%	24.51%	3.15%	33.08%

#### **Top Vendors, Products, and Qualifier**

1. Davidson; Humane
2. Maple Meadow; Local
3. Pete & Gerry; Organic

### ***Produce – priority 4***

- Prioritize local and ecologically sound
- If both not available, prioritize local
- If local not available, pursue regional ecologically sound

	Local	Organic	Real
Produce	15.36%	13.29%	25.68%

#### **Top Vendors, Products, and Qualifier**

1. BRP; Local, Organic, Fair
2. IFH; Local, Organic
3. Champlain Orchards; apples; Local

### ***Fish/seafood***

- Goal: Prioritize moving towards 100% sustainable seafood

	Real
Fish/Seafood	24.27%

#### Top Vendors, Products, and Qualifier

1. Blank; Ecological
2. Portbty; Ecological
3. Icybay; Ecological

### ***Coffee/tea***

- Both fair trade and ecologically sound ideal
- If both not available, prioritize fair trade
- Goal: 100% fair trade and/or ecologically sound

	Fair	Organic	Real
Coffee/Tea	60.53%	69.70%	82.71%

#### Top Vendors, Products, and Qualifier

1. Keurig; coffee and tea; Fair and Ecological
2. Speeder and Earl's; coffee; Fair and Ecological
3. Green Mountain; Coffee; Fair and Ecological

### ***Baked Goods - need finer "grain" detail on products in this category***

- Ecologically sound ideal (until local and ecologically sound available)
- Other values: Whole grains, minimally processed, low additives if possible
- Other efforts: Support expansion of local grain production if possible

	Organic	Real
Baked Goods	11.94%	12.40%

#### Top Vendors, Products, and Qualifier

1. Vermont Bread Company; bread; Ecological
2. August First; bread/pastries; Ecological
3. Red Hen; bread; Local and Ecological

### ***Other beverages***

- Prioritize ecologically sound, healthy beverages

	Organic	Real
Beverages	6.04%	11.31%

#### Top Vendors, Products, and Qualifier

1. Champlain Orchards; cider; Local
2. Naked Juice; juice; Ecological
3. Maine Root; natural sodas; Fair

#### ***Grocery/staples***

- Explore Real Food options for top 10 products in this category

	Real
Grocery	9.68%

## Progress on Multi-Year Action Plan

	Objective	Description	Responsible Party	Metrics	2016-2017 Status
Food & Beverage Procurement	Purchase 20% Real Food by 2020	Food purchases meeting the Real Food criteria should equal or exceed 20% of total food purchases by 2020	UVM Dining	% purchases meet criteria	22%
	Shift at least 5 major products each year	We aim to increase our Real Food numbers across food categories, as prioritized in the Real Food Decision Flowchart: meat and poultry, dairy, eggs, produce, fish/seafood, coffee/tea, baked goods, other beverages, grocery/staples	Real Food Working Group	# products researched	UVM milk from the CREAM program, deli Cheddar Cheese from Grafton, shredded cheese, local flour, beverages, yogurt
			UVM Dining	# products shifted	3 products: Milk, tortillas, potatoes (See details in Product Shift section.)
	Balance % of Real Food in retail and unlimited dining	Work towards balance % of real food in retail and unlimited dining by 2020	UVM Dining	% Real Food in retail and unlimited units	Retail: 26% Unlimited: 19%
	Shift to 100% real coffee	We aim to offer 100% real hot coffee	UVM Dining	% purchases meet criteria	85%
	Shift to 100% Sustainable Seafood by 2015	We aim to support sustainable fisheries through a commitment to 100% sustainable seafood	UVM Dining	% purchases meet criteria	24% (due to changing RFC guidelines and fewer eligible products)

	Objective	Description	Responsible Party	Metrics	2016-2017 Status
	Increase purchases from UVM's Catamount Farm	Develop purchasing agreement(s) and contribute to farm planning to support the purchase of as much produce as possible from the UVM farm.	UVM Dining / Catamount Farm	\$ value of products purchased annually	\$7,300
	Purchase UVM products	Explore feasibility of purchasing products from UVM research projects (eg. milk, maple, apples).	RFWG/CALS	# of products researched	UVM Milk from the CREAM program
		Shift purchases.	UVM Dining	\$ value of products purchased annually	This year was the second year that UVM Dining purchased maple syrup from the UVM Proctor Maple Research Center. Purchases totaled \$44,648.26
	Pursue campus infrastructure to support Real Food	Identify and support research needs to assess infrastructure needs across campus to promote year-round local produce	UVM Dining/RFWG	# research projects completed	A group of RFWG members met several times to discuss the potential for supporting infrastructure improvements at Catamount Farm. A short proposal was submitted to UVM Foundation.

	Objective	Description	Responsible Party	Metrics	2016-2017 Status
<b>Policy</b>	Develop a campus food policy	Conduct a community process in coordination with the UVM administration to develop and adopt a campus food policy that reflects the UVM community's values and expectations for campus dining.	Real Food Working Group	Policy completed	A group of RFWG members developed a draft policy, but were unsuccessful in advancing it up the administrative ladder. Instead, the effort shifted to institutionalizing the Campus Commitment past 20% by setting a new goal.
<b>Student Leadership &amp; Learning</b>	Increase student awareness of the Real Food Challenge at UVM	Outreach activities to support student awareness include labeling in dining facilities, tabling at student events, club activities, special events, and use of web and social media	Real Food Working Group	# of people on email list	615 subscribers
			Real Food Student Club	# events	6 events in 2016-2017 school year
			UVM Dining	Use of labeling	Extensive labeling in Harris-Millis during pilot project; limited labeling elsewhere
		Assess effectiveness of outreach campaigns by measuring student awareness of Real Food Challenge	Real Food Working Group/Research Class	% students reporting awareness	67% of students report having heard of the Real Food Challenge (n=921, survey administered by students in David Conner's fall 2016 research methods class)



	Objective	Description	Responsible Party	Metrics	2016-2017 Status
	Partner with academic research projects each semester	Utilize food systems research classes to support research activities	Real Food Working Group/ Course instructors	# course partnerships	Fall 2016 <ul style="list-style-type: none"> <li>NFS 295 Sustainable Food Purchasing</li> <li>CDAE 250 Research Methods</li> </ul> Spring 2017 <ul style="list-style-type: none"> <li>NFS 295 Sustainable Food Purchasing</li> </ul>
	Recruit interns to run Real Food Calculator	Student interns run the Real Food Calculator	UVM Dining Sustainability Manager/ RFWG Advisor	# hours/ week	Summer: 20 hrs/wk  Academic year: 7 hrs/wk
	Recruit interns to research product shifts	Student interns conduct research to determine the feasibility of shifting to new products	UVM Dining Sustainability Coordinator/RFWG	# hours/ week	No research interns during the reporting period
	Send RFWG students to national and regional RFC Summits	Student leaders involved in the Real Food Working Group and student club should attend regional and national events hosted by the national Real Food Challenge campaign	RFWG/Student Club	# students attending	Real Food Summit, Sept 2016: 4 students attended  Farm to Institution New England Summit, April 2017: 3 students attended

## **Appendix 1: 2016-2017 RFWG Members**

### ***Students***

- Gina Clithero (Student Co-Chair)
- Bridget Dorsey (Student Co-Chair)
- Addy Cummings
- Alana Chriest
- Olivia Peña
- Taran Wise
- James McCoy
- Sabina Parker
- Rachel Bowanko
- Elena Palermo
- Betsy McGavisk
- Abby Holmquist (Calculator Intern)
- Katie Horner (Graduate Dining Fellow)

### ***Administration/Staff***

- Alison Nihart (Food Systems Initiative; Staff Advisor)
- Gioia Thompson (Office of Sustainability)
- Terry Bradshaw (Catamount Educational Farm)

### ***Dining***

- Emily Portman (Sustainability Manager)
- Annie Rowell (Sodexo VT First Coordinator)
- Armand Lundie (Executive Chef at University Marche)

### ***Faculty***

- Sylvia Geiger (Nutrition and Food Sciences)
- Jane Kolodinsky (Community Development and Applied Economics)
- Vic Izzo (Plant and Soil Science)

## Appendix 2: Budget Overview

### FY17 Funding Sources

President's Office	\$7,500
Office of Student Affairs	\$6,000
Provost's Office	\$2,500
Food Systems Initiative	\$500
Extension	\$500
Continuing and Distance Education	\$500
<b>Total</b>	<b>\$17,500</b>

### FY17 Expenses by Category

Interns	\$8,725
Travel	\$3,304
Admin	\$779
FY16 Deficit*	\$7,333
<b>Total</b>	<b>\$20,141</b>

*\*Due to a previously unrealized oversight, the Real Food Working Group inherited a deficit of \$7,333 at the end of FY16, leaving us with an additional fundraising burden this year. Although we successfully surpassed our original fundraising goal for the year, we are ending our year with a deficit of \$2,641. We are building this into our budget for next year and expect to raise additional funds to cover this outstanding amount.*

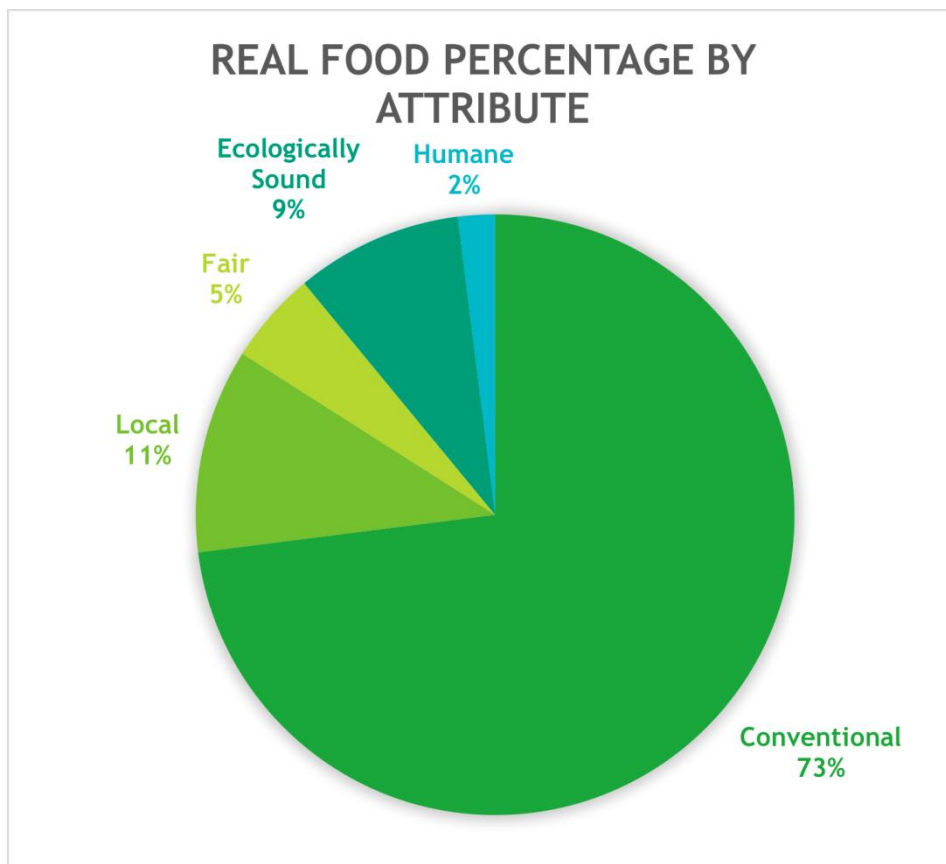
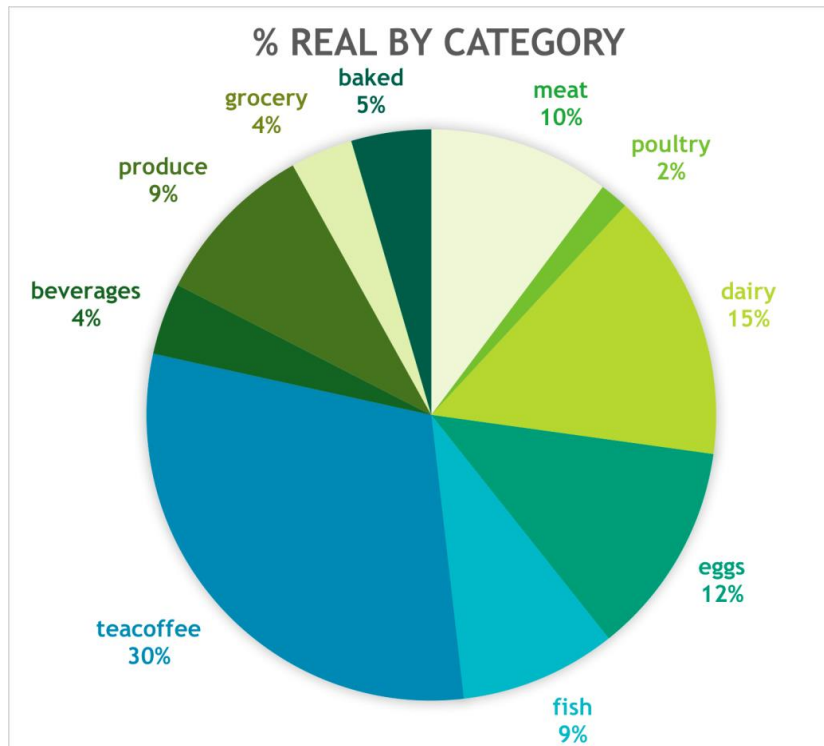
### FY17 Leveraged Resources

Staff advisor time (Alison Nihart)	Avg. 5 hrs/wk
Calculator intern supervision (UVM Dining Sustainability Manager)	Avg. 5 hrs/wk
Food Systems graduate fellow	Time & research
UVM Dining catering (in-kind)	\$1,000

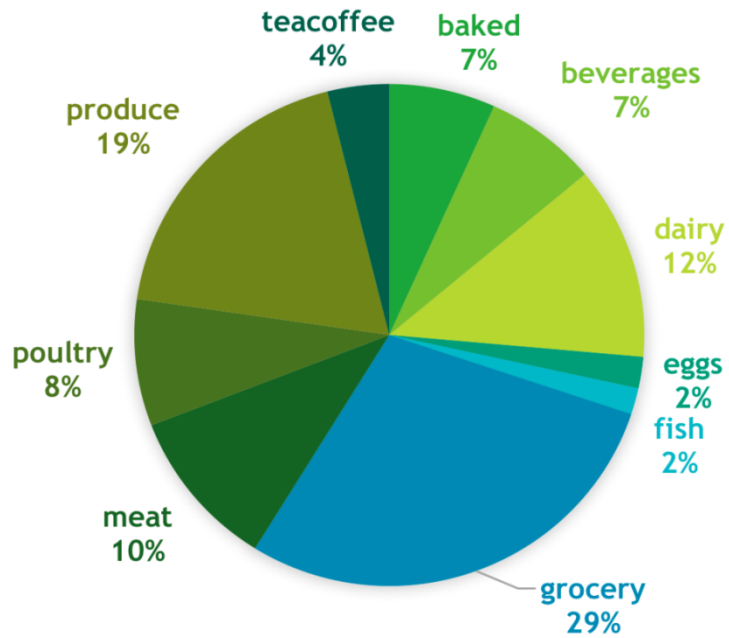
### FY18 Projected Budget

Interns	\$12,261
Travel	\$3,500
Admin	\$2,000
Deficit coverage	\$2,641
<b>Total Budget Needed</b>	<b>\$20,402</b>

## Appendix 3: Charts

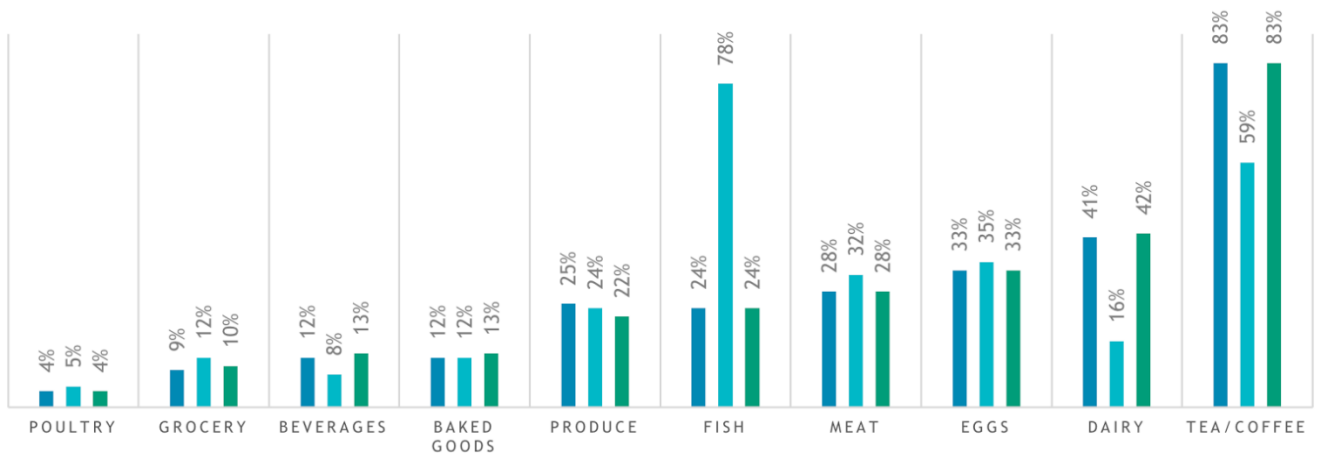


## TOTAL PURCHASES BY FOOD CATEGORY



## TREND COMPARISONS BY FOOD CATEGORY

■ 14-15 ■ 15-16 ■ 16-17



# REAL FOOD PERCENTAGE OVER THE YEARS

