UVM Real Food Working Group Annual Report 2014-2015 Academic Year

Executive Summary

The UVM Real Food Working Group (RFWG) saw many changes and spearheaded many initiatives during the 2014-2015 academic year. This report provides a high-level overview of the significant work undertaken by the RFWG this academic year. For details, please see the full annual report.

Outreach and Awareness

time, possibility of involving Sodexo sponsored Food Systems Masters Program student or students in NFS 295 (see below).

Looking Forward to Next Year

The RFWG has identified several potential partnerships with courses for the fall 2015 semester. AS of May 2015, we have a confirmed service learning collaboration with NFS 295-The Future of Sustainable Food service procurement. The course will be using the metrics and framework developed by the Real Food Challenge to research and quantify sustainable food purchasing options on campus.

As we move into the next academic year, we are expanding our calculator internships through the summer calculator intern position and offering a greater number of calculator intern hours during the academic year. With enhanced calculator support, we look forward to being able to work with "real time" data concerning our Real Food percentages. Additionally, we will have expanded opportunities for Real Food Calculator interns as we look to accounting for subcontracted vendors and University owned operations in our Real Food calculations.

Metrics

Overall Real Food: 15%

By Real Food Category Local: 6% Ecologically Sound: 7% Fair: 4% Humane: 1%

<u>By Dining Venue Type</u> Retail: 18% Unlimited: 12%

	Objective	Description	Responsible Party	Metric(s)	Timeline	2014-2015 progress
	Increase purchases 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	Plan every winter for following production season	Met in April about plan for fall. Sales focus will be in resident dining. >3,000lbs of food, equaling \$7,000 was purchased in 2014. Sodexo committed to more but crop yields were lower than expected.
	Purchase UVM products	Explore feasibility of purchasing products from UVM research projects (e.g. milk, maple, apples).	RFWG / CALS	# products researched	2014-2015 Academic Year	Proctor Maple Center to supply starting Fall 2015. No interest from UVM dairy. No conversation about apples.
		Shift purchases.	UVM Dining	\$ value of products purchased	2015-2016 Academic Year, pending research	Not action to date.

Pursue campus infrastructure to

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Objective	Description	Responsible Party	Metric(s)	Timeline	
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May June

Appendix 5: Communications and Outreach Plan

Goals of outreach: Awareness What is real food? What is the RFC? Why does it matter?

Methods for outreach:

Accepted student days First year orientation Displays in dining halls Class presentations Presentations to other student organizations Presentation to RAs during their training RealFoodUVM email listserv Social media UVM Food Feed blog Window outside University Relations, 300 Waterman Videos