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The UVM Real Food Working Group (RFWG) saw exciting changes and spearheaded many initiatives during the 2015-2016 academic year. This summary provides a high-level overview of the significant work undertaken by the RFWG this academic year. For details, please see the full annual report.

The University of Vermont purchased 19% real food in the 2015-2016 academic year, putting UVM on track to exceed the goal of 20% by 2020. The RFWG improved and

The online calculator tool that analyzes all universities' auditing data had several technological issues that prevented data from being uploaded in a timely manner throughout the year. This resulted in a spring-semester push to upload all retroactive and current data in order to have our results officially reviewed and analyzed by RFC National. Additionally, the previously vague policies concerning the definition of Confined Animal Feeding Operations (CAFOs) in Vermont led to a lack of certainty in calculating real dairy sources, but a close examination of state and federal legislation revealed that there are no documented CAFOs, of any animal type, in Vermont.

UVM's overall real food percentage for the 2015-2016 academic year was 19%, up from 15% in 2014-2015, and 11% in 2013-2014. These results indicate that UVM is on track to exceed its goal of 20% real food by 2020.

We are poised to enter the 2016-2017 academic year in a very strong position, with the expectation of breaking the 20% goal next year. In addition, the RFWG has several new student, staff, and faculty members after the implementation of a new application process

The UVM Real Food Working Group (RFGW) saw exciting changes and spearheaded many initiatives during the 2015-2016 academic year. These included the expansion of our commitment to student engagement through two Communications and Outreach internships offered throughout the year, as well as the implementation of a new graduate fellowship offered through the UVM Food Systems Innovation Fellowship Program. We also made several real food product shifts as a result of new Vermont-made products' availability. In addition, the RFGW participated in more than 20 different real food-related Earth Week Events, and sent several RFGW student members to a Regional Action Training in Baltimore, Maryland.

This report provides an overview of our major developments and activities, outreach and awareness efforts, events, product shifts, challenges, and plans for next year. The final section reports metrics, including our current calculator percentages and tracking against objectives identified in our multi-year action plan. Appendices are attached with supplemental materials.

The RFGW is comprised of a variety of stakeholders to ensure a representative view of real food initiatives on campus. Members include:

Student Representatives (up to 9) comprising a mix of:

- o Students in food systems undergraduate and graduate academic programs
- o Other clubs with a mission consistent with the Real Food Challenge
- o Student members-at-large
- o Real Food Calculator inters (automatically granted membership for the duration of their internship)

Administration/Staff (up to 3) with relevant responsibilities such as:

- o Sustainability
- o Food Systems
- o Dining contract management

UVM Dining (up to 3) such as:

- o General Manager or designee



In addition to offering paid calculator internships during the academic year, the RFWG offered three paid, part-time internships in summer 2015. It was the first summer we offered the calculator internship, and the other two were communications internships. One of the communications interns, Olivia Peña, created as part of her work a seven-part video series highlighting the producers and partnerships behind the various local foods sold on campus. Each three- to five-

James McCoy, Gina Clithero, and Eli Coretti, are currently working on a napkin-holder insert campaign that explains why real food options exist on campus, and the positive impacts students can have by choosing to eat real food. All events this year allowed the group to build stronger relationships with other student clubs, UVM Dining staff, and local producers.

In fall 2015, UVM welcomed three new local dining subcontractors to campus: The Skinny Pancake, SoYo, and Vermont Bean Crafters. In a renovated space that previously housed the on-campus cafe Alice's, The Skinny Pancake strives to change the world by building a safer, healthier, and more delicious food shed while creating everyday enjoyment that is fun and affordable. Also in the Living/Learning complex, SoYo makes all of their yogurt on site daily in small batches with locally sourced ingredients such as seasonal fruits and Lake Champlain Chocolates toppings. Vermont Bean Crafters joyfully serves up some of the tastiest in local, organic and plant-based food at their dedicated station located within the University Marche. Vermont Bean Crafters prepares hot, delicious, and healthy offerings that are preservative-free and filled with nutrients all the while sourcing directly from farms within a 256 mile radius. Each of these new vendors brings a commitment to sourcing real food-ingredients whenever possible, and has worked closely with UVM Dining to enhance the overall dining options available on campus.

Under the guidance of RFWG member/Nutrition and Food Sciences faculty Dr. Sylvia Geiger, the RFWG partnered with NFS 295: Sustainable Food Purchasing during both the fall 2015 and spring 2016 semesters to audit all Davis Center and local dining subcontractors on campus. These subcontractors included: SoYo; Ben and Jerry's; New World Tortilla; The Skinny Pancake; Vermont Bean Crafters; the UVM Bookstore, Henderson's, and CatPause; and Vermont Kos—



UVM Dining and RFR had informational tables at this annual event, where incoming

Four UVM students attended this regional action training at Johns Hopkins University, with their travel funded by UVM's RFWG. The training was a pilot session to encourage greater national student involvement with the Trans-Pacific Partnership (TPP). A planned protest outside of Representative Cummings' office turned into a celebration after Cummings announced his opposition to the TPP. This free trade deal is expected to dislocate small-scale and local producers - both at home and in farms abroad. Students across the country involved with the RFC continue to organize teach-ins and protests to encourage student involvement with this all-encompassing piece of legislation. In addition to learning about the TPP, students at this training developed an action plan to take back with them to UVM.





Since the middle of the fall 2015 semester, all seafood served at Harris Millis Unlimited Dining is purchased through Red's Best Institutional Seafood Program. Red's Best is a Boston-based company that works to ensure fair prices to all fisherfolk, regardless of the exact species of their daily catch, while connecting these small-scale operations with direct-to-consumer, institutional, and restaurant markets. All seafood on campus was already considered ecologically sound based on a previous commitment by Sodexo, so this unique addition to the program guarantees local, ecologically sound, fair, and fresh (not frozen) fish. These products are offered twice weekly at the Harris Millis Unlimited Dining Hall, which serves more seafood than all other dining locations on campus combined. Red's Best products are also used in the allergen-friendly station in Harris Millis, increasing the accessibility of such a high quality product.

As part of UVM Dining's initiative to increase the percentage of real food offered in unlimited dining locations, local beef sourced through Black River Meats is now used every Friday for Local Burger Night in all unlimited dining locations. Conversations between the Vermont First Advisory Board, of which Black River Produce (the parent company to Black River Meats) is a member, initiated a statewide agreement between all Sodexo units and Black River Meats to use an "overstock list". This gives UVM Dining and other institutions the ability to pay lower prices when Black River Meats has an overstock of any of their products, but specifically on local meats. Because all products offered by Black River Meats meets real food requirements, this lower pricing agreement makes high quality, local ingredients more accessible more often.

Beginning fall 2015, all new coffee vendors on campus are required to sell only real coffee products at all times. Speeder and Earl's was the only new coffee vendor at this time, and the company made a new Espresso Blend - Real product to meet this specific requirement. Prior to this mandate, fair-trade and organic coffees were sourced from Green Mountain Coffee whenever they were available, but inconsistent supply resulted in varied coffee options across campus. Under this new mandate, both Waterman dining locations switched to sourcing from Vermont Artisan Coffee, and the Marche switched to Speeder and Earl's to





With UVM at 19% real food in the 2015-2016 academic year, it seems likely that the 2016-2017 academic year will be the year that we hit our 20% goal (three years early). This poses an opportunity to set new goals for the next several years. The RFWG will undertake this goal setting during the fall of 2016.

Based on an updated charter from the spring 2016 semester, we implemented a new application process for all Working Group members beginning this year and to be carried forward. This process elects new non-student members for a primary three-year term of service, during which they do not have to reapply to the group. While all student members are granted continuous membership throughout their time at UVM, all returning faculty, dining, and staff members were required to fill out a basic application explaining their interest in and qualifications for continuing with the group. The application was also distributed across a multitude of university-based platforms to recruit new student, faculty, dining, and staff members from across campus.

We were pleased to receive an unprecedented number of applications for all positions within the RFWG. All new and returning non-student applications were weighted equally in their consideration. This was the first time the RFWG application was openly distributed to the entire University community, as well 3(r)1Je3(h the g)4(r)4(ou)3(p)-3(.)-4( Th)5(e a)-3(p)-3(p)-3(lica



involvement in the RFWG, and is more equivalent to the level of responsibility held by the calculator intern.

This fall, the Real Food Challenge will host a national summit on the east coast of the US. We plan to send several students to participate.

The undergraduate students arriving this coming fall semester are the class of 2020. This is the first class who will be on campus to see the completion of the campus commitment in 2020. This poses a special opportunity to connect with students around the year 2020, even as we anticipate setting a goal higher than 20%, and we plan to capitalize on this in order to further engage students in the implementation process.



	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 that meet criteria	15% by 2015; additional 1% per year thereafter	2015-2016 Academic Year: 19%
	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			

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	Increase purchases from UVM's Catamount Farm	Develop purchasing agreement(s) and contribute to farm p 0 0 1 231.14 466.3 Tm0l				
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	Recruit interns to run Real Food Calculator	Student interns run the Real Food Calculator.	UVM Dining Sustainability Manager /RFG Advisor	# hours/ week	At least 10 hours per week during semester and over the summer	Summer 2015: 15 hrs/wk Fall 2015: 10 hrs/wk Spring 2016: 20 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/RFG Advisor	# hours/ week	At least 5 hours per week during semester and over the summer	Limited action during reporting period.
	Send RFG 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.	RFG/ Student Club	# students attending	Send at least two students from each group each year	Spring 2016 RFC Regional Retreat: 4 students (3 RFR, 1 RFG)

