

# UVM Multi-Year Action Plan



## Introduction & Purpose

The University of Vermont signed the Real Food Campus Commitment on March 22, 2012, thus committing UVM to the purchase of at least 20% “Real Food” by the year 2020. UVM is committed to the advancement of our on-campus food system through the increased purchasing of local, humane, fair trade, and ecologically sound food products. This commitment is consistent with UVM’s Food Systems Initiative, which aims to support and expand food systems research, education, and outreach at UVM. UVM’s on-campus food system has the opportunity to be a model for what a healthy and sustainable food system can look like. As such, the activities of the Real Food Working Group directly contribute to research, education, and outreach opportunities for students and the broader UVM community.

This Multi-Year Action Plan outlines goals and activities to achieve procurement shifts as well as actions to support increase student awareness and participation in the Real Food Challenge at UVM. This Multi-Year Action Plan is a living document and will be reviewed annually at the end of the spring semester and revised as necessary to reflect new processes and priorities. The most recent version of this document shall be made available on the UVM website at [www.uvm.edu/realfood](http://www.uvm.edu/realfood).

## SECTION ONE: Baselines

### Operations Overview

UVM’s on-

--2 re0.002i





- David Conner's research methods course (Fall 2013) – student awareness survey and assessment
- Eric Garza's Mapping the UVM Food System course (Fall 2013) – quantifying major products used at dining facilities
- Eric Garza's Barriers to Local Food course (Fall 2014) – partnership with UVM Dining to research specific feasibility of specific local products
- Calculator internships (every semester) – for-credit internship to run RFC calculator
- The RFWG will continue to engage with faculty to utilize academic courses in service learning projects to support RFWG goals and research needs.

### Current Challenges

Milk (local milk mixed with non-local; Hood too big to qualify)

Coffee (limited flavors)

Lack of available local baked goods

Price points for local humane meat and poultry

Seasonality in Vermont with fewest students on campus when most local options are available

Need for minimally processed local foods

Insufficient supply of local pork

Difficulty sourcing nitrate/nitrite free meats

Need for student meal plan prices to stay low

Low student awareness

Student skepticism of dining initiatives

RFWG interfacing with UVM Dining on decision making

SECTION TWO: The next 35 years

### 3-5 Year Goals

Our 3-5 year goals can be summarized as follows, and are detailed as specific objectives in the Action Plan Chart on the subsequent page.

- Continual improvement of our Real Food percentages across food categories and dining locations
- Increased utilization of UVM produced foods
- Increased awareness in campus community
- Continued collaboration with academic courses and internships
- Ongoing engagement with RFC national campaign and peer signatory institutions

## Multi -Year Action Plan Chart

i2

Objective	Description	Responsible Party	Metrics	
-----------	-------------	-------------------	---------	--

	Objective	Description	Responsible Party	Metrics	Timeline
Student Leadership & Learning	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 Real Food E3.4 ref/P 1	# people on email list	Ongoing