University of Rochester
A Proposal for the Signing of the Real Food Challenge Campus Commitment

Abstract

The University of Rochester’s mission is to learn, discover, heal, create and make the world ever better. This statement highlights a commitment to enhancing quality of life not just at the University but in the greater Rochester area, as well as around the world. To further operationalize the University’s mission, the University should sign the Real Food Challenge (RFC) in order to leverage the power of student activists on campus who strive to create a healthy, fair, and sustainable campus.

If the University of Rochester signs the Real Food Campus Commitment to purchase *at least 20% real food* annually by 2020, then the University will be showcasing a strong commitment to its’ University-wide vision for environmental sustainability. *Real food* is broadly defined as sustainably grown, humanely processed, and locally produced, with more specific guidelines set by the Challenge. The RFC is the largest student-run food justice organization in the nation, and currently, students at over 100 Universities in the nation are working with the Real Food Challenge organization to bring more *real food* onto their campuses.

Here we propose a plan whereby students at the UR would use the Real Food Calculator, a tool created by the organization, to assess our University’s food purchases over a designated period of time. Dining’s contracting partner, Aramark, recently released an official guide to support dining hall managers and students in using the Real Food Calculator. By following strict guidelines, food items purchased at the UR will be determined as *real* or not. Once all food items have been entered into the Calculator, students can determine the percentage of *real food* on our campus, in which case our school will then devise comprehensive strategies for implementing the RFC into future food procurement. The school will sign the Pledge once a multi-year action plan is produced.

By signing the Real Food Challenge Campus Commitment, the University of Rochester would be joining a supportive and productive network to improve food sustainability on college campuses and to enhance local economies. The University would be making a commitment to:

1. **Purchase at least 20% real food by 2020.**
2. **Share Progress and accomplishments over time.**
3. **Engage the greater community in research and education on critical food system issues.**

Moving Forward

By providing a proven policy model and implementation process, the Real Food Challenge demonstrates a simple, expert-approved and student tested model for achieving food policy changes, evaluating progress and ensuring commitment goals will be reached.

If the University of Rochester signs the Real Food Challenge Campus Commitment, the University will be a national leader in supporting a healthy food system that strengthens the local economy, respects human rights, ensures ecological sustainability and facilitates education, as set forth by the Real Food Challenge.
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History of the Real Food Challenge

The vision of the Real Food Challenge is to empower university students at campuses nationwide to establish a healthy, sustainable, and environmentally conscious food system. The campaign set a goal of reallocating $1 billion of university food budgets from funding industrial food systems and processed food towards local, community-based humane food sources (i.e. real food) by the year 2020. While working to achieve this goal, the Real Food Challenge fosters a national network of university student food activists that provides unique opportunities to network, learn, and develop leadership skills thousands of their peers across the country.

Preliminary discussions about the campaign began when representatives of the California Student Sustainability Coalition (CSSC) joined The Food Project’s (TFP) youth delegation at the 2006 Food and Society Conference sponsored by the W.K. Kellogg Foundation. The delegates found the Foundation’s goal of increasing the percentage of good food in the food system from 2 to 10% to be prevalent with their efforts on college campuses, and seemed applicable in the university environment. One year later at the Food and Society Conference, TFP, CSSC, and several student leaders officially established a Steering and Design committee to solidify the idea. The campaign was also inspired and supported by various other groups and organizations including the United Students for Fair Trade, Oxfam’s CHANGE Leaders Program, et al.

At this point in society’s collective push to know more about the origin of the food we are eating, the Real Food Challenge has empowered the student voice and has narrowed the focus of students’ pooled efforts to cultivate real change in the role of food industry in higher education. Students are uniquely positioned to educate the campus community about real food and to rally support around new campus initiatives.

To date, the Real Food Challenge has accomplished shifts of over $50 million campus dining dollars to local, fair, and humane sources of food businesses.

Peer Institutions’ Commitment to the Real Food Challenge

The Real Food Network has built a powerful network of hundreds of student leaders, while educating and training tens of thousands of young people across the country. These students, working with a diverse array of university and community stakeholders have won shifts of over $50 million campus cafeteria dollars to local, ecological, fair and humane farms and food businesses.

Universities spend $5 billion on food every year and the goal of the Real Food Challenge is to divert $1 billion dollars toward more sustainable food sourcing. Universities can use their huge purchasing power to positively change the food system.
Currently, there are twenty schools who have signed the Real Food Commitment with its achieved percentage of dining food budgets devoted to real food:

1. Johns Hopkins University (MD) - 35%
2. University of Vermont (VT) – 20%
3. Western State College (CO) – 20%
4. Drew University (NJ) – 20%
5. University of California, Santa Cruz (CA) – 40%
6. College of the Atlantic (ME) - 20%
7. Wesleyan University (CT) – 20%
8. Macalester College (MN) – 30%
9. The Hotchkiss School (CT) – 20%
10. Oberlin College (OH) – 40%
11. Bard College (NY) – 30%
12. Warren Wilson College (NC) – 40%
13. Clark University (MA) – 20%
14. University of Massachusetts - Amherst (MA) – 20%
15. Lyndon State College (VT) - 20%
16. Sterling College (VT) - 20%
17. Cornell College (IA) – 20%
18. St. Mary's College (IN) – 20%
19. University of Montana, Missoula (MT) - 20%

Our food system is driving an epidemic of diet-related diseases while also fueling climate change and the loss of our nation’s family farms. Colleges and Universities are uniquely positioned to address these 21st century challenges and help build a truly healthy food system and strengthen local economies.

Collaboration of this Proposal done by students of the Food, Media, and Literature Class

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The Real Food Challenge defines “Real Food” first by defining each word separately. According to the program definitions:

**Real:** true and actual; not artificial

**Food:** something that nourishes, sustains, or supplies

**What is Real Food?**

There are four key criteria for assessing whether an item is a *real* food: community-based, fair, ecologically sound and humane. A producer must meet at least one of the four categories in order for the food to be deemed “real.” In detail, the four categories are:

- **Local and Community-Based:** These foods can be traced to farms and businesses that are locally owned and operated. Purchasing these foods supports the local economy by reinvesting money in the community and builds community relationships. The food travels fewer miles to reach consumers, which uses less energy. The food is also seasonal, and therefore it is fresher than foods grown across the country, often having a higher nutrient content. Product should be independently or cooperatively-owned with all production, processing, and distribution facilities controlled by the producer, and within 150-250 miles of the institution.

- **Fair:** Individuals involved in food production, distribution, preparation—and other parts of the food system—work in safe and fair conditions; receive a living wage; are ensured the right to organize and the right to a grievance process; and have equal opportunity for employment. Fair food builds community capacity and ensures and promotes socially just practices in the food system. Product certifications include but are not limited to: Fair Trade Certified by Fair Labeling Organization, IMO, Ecocert or FairTrade USA; Rainforest Alliance Certified; Starbucks CAFÉ Standards.

- **Ecologically Sound:** Farms, businesses, and other operations involved with food production practice environmental stewardship that conserves biodiversity and preserves natural resources, including energy, wildlife, water, air, and soil. Production practices should minimize toxic substances as well as direct and indirect petroleum inputs. Product certifications include but are not limited to: USDA Organic, Protected Harvest Certified, Rainforest Alliance Certified, Fair Trade Certified.

- **Humane:** Animals can express natural behavior in a low-stress environment and are raised with no hormones or unnecessary medication. Product certifications include but are not limited to: Certified Humane; Food Alliance Certified; Animal Welfare Approved; USDA Organic, Free-Range, and Cage-Free Eggs; 100% Grassfed.

**Why Should We Care About Real Food?**
The food industry continues to be severely influenced by modernity as it has changed from agrarian-based to an industrialized version, one with factories, technology, and transportation advances that increased production efficiency and created the ability to ship food products across the country and eventually the world. Modern society is no longer reliant on seasons, geography, or natural life-cycles of plants or animals- the capabilities of the food industry have greatly evolved and it has now become an Industrialized Food System. We describe the Industrial Food System as the rise of factories and urbanization that promotes a shift from smaller, more diverse farming operations to large scale corporate factory farms that are able to produce more for less. The use of fertilizers, hormones, and GMOs resulted in the standardization, sterilization, specialization, and consolidation that now represent our current Industrial Food System.

The combination of the abundance of food and of food options being produced and the new technology being developed to keep this food fresh has contributed to the commodification of food. The commodification of food has given us choices and changed what it means to eat. People consume food today in the same manner that they would consume clothing, electronic devices, and other products. As food stores started to increase the variety and diversity of food products sold, processed and chemically manufactured foods became more common to fit this commodity profile. Most products today are chemically produced in a lab. Thanks to America’s vast economic and population growth, our food industry has changed the way we think, act, and most importantly, eat.

As consumers, we do not necessarily base our decisions on the nutrition unless we are educated about the new food system and conscious of eating for health reasons. Because of this commodification of food as a product, food is marketed by companies looking to increase their profits. Food provided on our campus is part of our University’s corporate-sponsors’ marketing strategy that affects students’ decisions as to what they consume on a daily basis. We as consumers do not have much of a choice in the food offerings provided by our school, and we can’t escape the corporate-sponsored advertising that highlights the variety of convenience foods.

“The Princeton Review found that 65% of prospective college students said a college’s ‘commitment to environmental issues’ would influence their application and enrollment decisions”

Real food is essential to the health, nutrition, and quality of life of the student body at the University of Rochester. In the past few years, students have been taking more responsibility for their food and food actions. By committing to the Real Food Challenge, the University of Rochester would be showing these students, both current and future, that the food and the environment is important to them too by ensuring a framework to successfully strive and reach this goal.
How to Look at the Real Food Guide

The criteria listed in the Real Food Calculator Guide is third-party certified and characteristic of some of the producers from which the University of Rochester buys food. By comparing a food item to the criteria in the Guide, it can easily be determined whether or not the item is considered real food for each of the four attributes. For example, Fair Trade coffee is considered a real food because it qualifies under the fair category.

The Real Food Challenge is a result of four years of research on food certifications and definitions, as well as extensive pilot testing to create the Real Food Calculator. This Calculator upholds rigorous and comprehensive standards in order for schools to determine the percentage of real food that they purchase.

The standards and criteria for assessing real foods are compiled in the Real Food Guide, which aids schools in their food procurement assessment. The Guide has green, yellow, and red categories that have been thoroughly researched and reviewed by experts. This detailed Real Food Guide is attached to this proposal.

To evaluate how a food item meets the Real Food standards for each attribute, we divided the guide into three sections that model a stoplight. The production method under each attribute can be matched to a section on the stoplight. These sections are a research tool and are not reported in the data output of the guide:

**Green:** Counts as Real Food. Criteria (third-party certified) that meet our highest standards for Real Food.

**Yellow:** Counts as Real Food. Standards are not as strict as the Green criteria.

**Red:** Food that does not meet our standards for Real Food. Many of today's conventional farming practices fall into this category. This category also contains many unsubstantiated and unverifiable claims, like "natural" or "GMO free" that are considered Greenwashing. Products with ingredients that raise health concerns fall into this category.

**Disqualification:** If a food item contains any disqualifying criteria, it cannot count as Real Food in any category. These products are disqualified because of egregious labor violations or because they contain ingredients that are harmful to health. Products containing any of these ingredients cannot count as Real Food, even if they meet the criteria in the green or yellow sections under any attribute.
**Explanation of Real Food Calculator**

In order to transform the University of Rochester food system into a sustainable and health-driven one, we need to have specific, logical, and quantified goals to work towards. We cannot create effective change without understanding the inner workings of the University’s current dining policies and purchases. The Real Food Calculator is used to track an institution’s purchasing over time. Students use the Calculator to rate the purchases over time on the stoplight scale, and by following rigorous standards, the University’s purchase percentage of *real* food can be determined.

The Calculator offers a comprehensive and decisive definition of *real* food: four key criteria, as mentioned and defined above, are used for evaluating the school’s purchases —local and community-based, fair, ecologically sound and humane. If a producer meets any one of the four categories the food is deemed “real.”

In order to fully assess current dining procurement, Aramark would need to agree to facilitate communication with students completing the Real Food Calculator. Aramark and Dining Services need to provide the necessary paperwork in order to complete the calculator and therefore work towards fulfilling the Real Food Challenge. Invoices and contact information for producers, distributors, and local suppliers may also need to be given to students working with the Real Food Calculator.

The process of completing the Real Food Calculator, while tremendously rewarding, is a very time- and research-intensive undertaking. Students will spend hours learning the systems, working with Dining Services staff, and finding information about the farms, production plants, and food distributors our school purchases from.

In order to effectively tackle this project, and to continue campaigning for *real* food at the University of Rochester, we propose to create at least two student internship positions. These interns must be passionate and willing to take the initiative to improve food sustainability on campus. They would serve as leaders on the project, and act as liaisons between Dining Services and the student body, food producers and suppliers, and between the University and RFC representatives. A Real Food Challenge Internship would allow these students the resources to develop strategies that will shift Dining procurement towards buying at least 20% *real* on campus by 2020, while maintaining the Dining Services commitment to sustainable food practices across campus.

Please see the attached Overview of the Research Process for an in-depth explanation of the student role with regard to the Real Food Calculator.
Sustainability initiatives at our university have been and continue to be eclectic and successful. Current events, resources, and projects are featured on an individual university webpage dedicated to sustainability that is frequently updated and abundant with relevant information. In the education sector, the University offers a minor in Sustainability, relevant clusters, and a Masters of Science in Alternative Energy. The campus also provides prevalent recycling locations with clearly labeled instructions regarding recyclable materials.

Students constantly empower their peers to practice and promote sustainability on campus through programs, organizations, and internships opportunities. EcoReps is a program for freshmen who want to promote positive environmental change in university living. EcoReps educate their halls about making positive choices when it comes to waste reduction and energy conversation, and they in turn attend a biweekly sustainability seminar. Team Green is a small group of hired interns employed under Dining Services to focus on sustainability issues and act as a liaison between Dining Services and the student body. Other popular organizations include Grassroots, Engineers for a Sustainable World, Simon Net Impact, Global Green Medical Students, SAAVVY, and URVeg. Many, if not all of these groups, delve into food issues at some level, making connections between what food sustainability means and its implications on a college campus.

The University of Rochester’s Dining Services on campus is dedicated to serving the needs of students eating habits, promoting sustainability on campus, and increasing the amount of environmentally friendly resources as well as being a leading university in these efforts, but more can be done to promote Real Food on campus. It is clear that the dedication, drive, and desire for better food practices and more real foods are already present on campus. Now the students and faculty need to commit to make it happen in order to change the foodscape of our college campus, and encourage healthy lifestyles in all our students’ lives. The Real Food Commitment allows the university and interested students to operationalize the desire for a more sustainable and health-driven food system, while helping local businesses and furthering the University’s mission.

Food Sustainability at the University of Rochester

The University of Rochester’s Dining Services has already announced a “Healthy for Life Commitment.” Through this, it has pledged to provide students with a broad selection of healthy and wholesome foods and beverages, and nutrition programs in order to support students’ health and well-being.
The University prides itself on being a student-driven institution that thrives on the feedback from students and faculty on campus. Dining provides food options for Kosher, Halal, Vegan, Vegetarian, Gluten Free, and Nut Free students. The campus has been named one of the top friendly places for Vegan and Vegetarians for the past three years according to PETA.

UR became the first university to join the Pride of New York program, a network of over 3,000 NYS growers, producers, and creators. This program recognizes the University for promoting and supporting the sale of agricultural products grown and food processes within New York State. The school has also earned an A rating for Food & Recycling services from the College Sustainability Report Card. The University works closely with the 3-Square Kitchen, which connects Dining Services to a network of NYS farmers and producers who source our products. Each semester Dining Services sets aside a week each semester to celebrate local foods and vendors, while helping to spread awareness of food sustainability and the importance of buying local.

The University’s Dining Services already spends 40% of its budget to support local, sustainable food sources, and by pledging to at least 20% of all food purchases to be deemed “real,” even more of the budget could be spent on local. Dining’s enthusiasm and support of buying local would serve as a positive asset towards fulfilling the requirements of the RFC Commitment.

The city of Rochester has a strong focus on connecting its citizens to local, sustainable food systems, and there are numerous ways it does so; food sustainable initiatives throughout the city include local farmer’s and public markets, food collectives, and Community Supported Agriculture (CSA) programs, as well as a Feeding America regional food bank, Foodlink.

If the University signs the pledge, it will bring food democracy into dining halls, and will prove the Dining Services commitment to sustainability, food justice, and community. This will encourage students to think locally about their foods, and not globally, and will recognize the University as one of the top leading schools in the mission for Real Food.

**Overview of Current Dining Services Operations**

The University has been contracted with Aramark for 12 years, and over the years has developed a unique partnership. The amount of local purchasing our school does is unlike other Aramark contracted schools, and the University is lucky to have their support. Our Dining Services is structured around a commitment to sustainability and local purchasing, and the Real Food Challenge would serve as a unique hallmark of the University’s commitment in supporting both a healthy student body and a sustainable dining program.

The University, including the Eastman School of Music, has 13 dining locations. Many of these locations support the University’s ongoing commitment to sustainability. Over 40% of the school’s food purchasing budget is spent on food products from within NY State; our school also
supports roughly 30 local eateries who sell their products in dining halls and cafés. By pledging to buy at least 20% real food in every dining hall, even more of the budget could be spent towards strengthening our local economy and facilitating community involvement and education.

The Melioria Restaurant is unique in that all menu items are made with ingredients provided by 3 Square Kitchen, mentioned earlier. The restaurant celebrates New York’s diverse agriculture through Grab and Go meals, as well as freshly prepared foods. The Hillside Market offers several local vendors’ products, as well as vegan, dairy, gluten-free, kosher, and vegetarian options. Pura Vida Café serves 100% organic, Fair Trade, shade-grown coffee. Connections Market and Café also features New York-grown and made foods and beverages. Every apple sold and served across the University is from the State of New York.

**Implementing the Commitment**

The Real Food Campus Commitment requires a few steps before the school can become a signatory. The Real Food Challenge website wrote the following chart which outlines the key tasks contained in the Real Food Commitment. Roughly following this order will allow the University to make realistic goals for the future. Following the Calculator Assessment, we will use the Real Food Policy Provisions to create a customized Campus Food Plan, which will serve as a step-by-step outline towards purchasing at least 20% real food items out of all food provided on campus by 2020. Supporting documents that provide key templates and models are all available online at [http://www.realfoodchallenge.org/commitment](http://www.realfoodchallenge.org/commitment) and [http://calculator.realfoodchallenge.org/](http://calculator.realfoodchallenge.org/).

<table>
<thead>
<tr>
<th>Real Food Campus Commitment Implementation Chart</th>
<th>Estimated Time Req.</th>
<th>Relevant Stakeholders</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Commitment</strong></td>
<td></td>
<td><strong>Student Leaders, Food Service Director</strong></td>
</tr>
<tr>
<td>1. Within one month, complete the Baseline Campus Food Survey</td>
<td>2 hours</td>
<td></td>
</tr>
<tr>
<td>2. Within 3 months, confirm with relevant parties that all contracts with distributors, food service providers and on-campus vendors will be amended in future Real Food Policy renewal processes to align with the RFC and multi-year action plan</td>
<td>20 hours</td>
<td><strong>Contracted Food Service Provider Representative; Distributor Representatives; On-Campus vendors; Student Leaders; Faculty Supporters</strong></td>
</tr>
<tr>
<td>3. Within 6 months, initiate a student-led assessment of campus food procurement</td>
<td>70-90 hours</td>
<td><strong>Student Researchers; Food Purchasing Director; Key Vendors and Distributors</strong></td>
</tr>
<tr>
<td>Using the Real Food Calculator</td>
<td>50-60 hours</td>
<td>Real Food Challenge Group Members, including; Student Leaders; Food Service Staff; Food Service Workers / Union Representatives; Local NGO Leaders and Farmers; Faculty Members; Administrators</td>
</tr>
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<tr>
<td>4. Within 12 months, adopt a comprehensive Real Food Policy and begin executing a <strong>multi-year action plan</strong> with annual benchmarks</td>
<td>20 hours</td>
<td>University Communications and Public Relations Staff; Students; Food Service Staff</td>
</tr>
<tr>
<td>5. Within 12 months, produce one substantive communications piece covering the ongoing Real Food Commitment efforts</td>
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</tbody>
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**Creating a Multi-year Action Plan**

It’s going to take several years of research, hard work, and collaboration between students and Dining Services before the University can sign the Real Food Commitment. This action plan will be developed by students working with the calculator, with input from dining staff, sustainability officers, student government, and other relevant stakeholders. It will provide clear benchmarks on how the UR will implement its real food policy over time. This multi-year action plan will serve as a guide for future annual progress reports. See Appendix for Official Template.

**What the University of Rochester Can Do Next**

1. Support and encourage students to operationalize the Real Food Challenge proposal on campus  
   a. Allow Internship or Independent Study Credit  
   b. Facilitate collaboration between Dining Services, Aramark representatives, and students  
2. Determine percentage of Real Food purchased at UR  
   a. Students and Dining Services Rep learn how to use the Real Food Calculator  
      i. Collaborate with RFC Calculator experts  
      b. Utilize resources from Aramark  
3. Educate student body on the benefits of a sustainable food system  
   a. A focus on students has further benefits and ripple effects due to our: energy and creativity, high standards, influence on dominant culture, and eventual roles as decision-makers in the family and society.  
   b. Build Partnerships with Green student organizations on campus  
4. Assess where Real Food can be purchased  
   a. Expand partnerships with current local vendors  
   b. Use the Real Food Challenge website resources to help set goals and create plans
How to Reach 20% Real Food Procurement

- Work in partnership with Real Food Challenge representatives to create a clear and strong plan
  - A Guide to Developing a Sustainable Food Purchasing Policy
- Establish a vision and a baseline
  - Outline the University’s interest in supporting a more sustainable food system
  - Outline the University’s current performance
- Anticipate Challenges
  - Partnership Constraints - The willingness of current food service providers to support the University’s goal of Real Food Procurement may vary
  - Contract/Policy Barriers - Possible renegotiations of food service and/or vendor contracts as well as product liability insurance
  - Physical Limitations: Storage and cooking facilities may need upgrades
  - Dining Services Staff may require additional skills or training
  - Budgetary Constraints - There may be investment costs associated with implementing new requirements, even when there are long-term cost savings.
- Develop Goals
  - Divide purchasing into categories such as fresh produce, dairy and meat products, dry goods, and processed foods
- Develop Strategies, Standards, and Compliance Mechanisms
  - Encourage local vendors to meet Real Food standards
  - Work with local farmers or community-based organizations to increase the availability of locally-sourced food
- Create an action plan
  - Establish clear expectations for the University, its staff, foodservice providers, and wholesale vendors

Summary of the Commitment

1. Increase the amount of “Real Food” (defined as humanely raised and slaughtered, local vendors, ecologically sound in production according to the Real Food Challenge) on campus to at least 20% by the year 2020
2. Implement a transparent system to determine the percentage of Real Food served on campus, through use of the Real Food calculator
3. Create an annual report of the amount of Real Food on campus through the Real Food calculator to ensure that we reach our goals
4. Create a network of students, faculty, and local vendors committed to making sure we reach our goals and fulfill our commitments to bringing more Real Food to campus.
5. Make our commitment to Real Food and our action-plan open to the campus and surrounding areas through publication on different social media forms
6. Commit to increasing awareness and education about sustainable foods on campus
Conclusion

Why the University of Rochester is Ready to Sign the Real Food Challenge Commitment

“Fairness, freedom, honesty, inclusion, respect, and responsibility”

These are the six pillars that University of Rochester was built upon. It seems fair to the students and to the environment in which we live to commit to Real Food in order to achieve freedom from the Industrial Food System and the manufactured products that create the current foodscape on campus.

If the University of Rochester commits to supplying at least 20% Real Food items out of all food provided on campus by 2020, and upholds the important principles that drive the Real Food campaign, it will only ensure the U of R remains a leading institution in green and sustainable living. By signing this commitment to Real Food, the University of Rochester has absolutely nothing to lose and much to gain. By creating a community of food conscious, environmentally aware students, we are ensuring that the future of this campus and its’ students can continue to make educated decisions about the kind of food that they are eating, their nutrition, as well as the world that provides, grows, packages, and delivers the food that we eat.

Working with the Real Food Challenge

The Real Food Challenge’s network of Regional Field Organizers, National Coordinators, and Expert Advisors, is committed to supporting the University to ensure that the school can successfully meet their goals. Specific members of the RFC team students can contact are:

Estefania Narvaez, Northeast Regional Coordinator: stefy@realfoodchallenge.org
Ollin Rodriguez, Northeast Assistant Regional Coordinator: ollin@realfoodchallenge.org
Gemma Richardson, Northeast Field Organizer: gemma@realfoodchallenge.org
Emma Brewster, Calculator Expert: emma@realfoodchallenge.org

Students Interested in Working with the Real Food Challenge

Alexandra Poindexter, apoindex@u.rochester.edu
Bowen Xia, bxia2@u.rochester.edu
As well as various members of EcoReps and the Student Sustainability Council

Other Documentation/Appendix

● The Real Food Campus Commitment
● The Real Food Guide
● Overview of the Student Research Process