Carleton Dining Board  
Thursday, February 11th, 2016  
Sevy Meeting Room

Present:

Clara Hobbie ‘19, Andrew T. Woosnam ‘18, Douglas Totten ‘16, Eric Walker ‘17, Rachel Harris ‘18, Andrea Robinson, Katie McKenna, Jenny Pope

Presentation by Clair Kelloway:

“I am a senior political science major and CCCE food fellow that runs the Real Food Calculator Program and I’m currently involved in the *low impact eating* portion of climate action week.”

- **Real Food Calculator (see attachment for details)**
  - Developed by the non-profit Real Food Challenge (RFC)
    - Represents a third party standard used by over 130 institutions of higher education
    - RFC defines “real food” as
      - Ecologically sound
      - Humanely raised
      - Community based, or
      - Fair
  - Carleton RFC Calculator project is a joint effort between the Center for Civic and Community Engagement, Sustainability Office, and Bon Appétit.
  - On average, Carleton buys 31% Real Food

**Comment Cards:**

**Burton**

- Please don’t run out of ice cream. But other than that I have no complaints. Thank you!
  - Thanks
- Why is there no Greek yogurt anymore? Can we get it back?
  - We always have at least one Greek yogurt. *The lemon is the Greek right now.*
- Please bring back the delicious banana chocolate chip muffins!!! 😊  
  - I will tell the bakery. Thanks
- Grace (the manager) is amazing and so helpful. Thanks for putting out quinoa for me! Also, it would be cool to have some vegetarian creamy wild rice soup because that’s my favorite soup but it always has meat in it.
  - Thanks and will do on the soup.
- Dinner: Please bring back the comment cards!
- The gluten-free everything bagels and ancient grain waffles are so amazing! Thank you!!! X100
  - Glad you enjoy them. Thank you
- Please bring back the organic raspberry jam!! I ❤️ it.
  - We are trying to but are having issues getting it in. We hope to have it back soon. Thank you
Sayles

- Where have all the...morning glory muffins gone...long time passing?...
  - I will talk to the Bakery.
- The Cajun rub chicken wings from a few weeks ago were spectacular! Please feature them again.
  - Thank you! Look for them late night.
- Sell guac in larger container. I’m sure there will still be people who buy it.
  - Look for it in the future.
- The cream cheese wontons were simply fantastic. They should become a star of the late night menu, even if it means excluding the wonderful rice. I cannot think of a better food for a midnight snack during finals.
  - Thank you. We will run them again.
- Honestly was in love with the Superbowl potato skins. Will you make them every day?
  - Thank you! Look for them late night.
- I would totally buy the ginger tea you have in LDC if you had it in Sayles as well! Thanks!
  - Glad you like it. I will look into it.
- The cream cheese wontons were really good. You should have them often. And maybe more wontons and less rice, but whatever works.
  - Thank-you

Upcoming Events:

- Tuesday, February 23
  - Hot Cocoa Bar – Sayles, Burton and LDC
- Wednesday, March 2
  - Beach Party – LDC and Burton at lunch

Next Dining Board Meeting: Thursday, February 25th, 12 – 1:00 pm, LDC Meeting Room
REAL FOOD CALCULATOR

2014/2015 Audit – Executive Summary

The Real Food Calculator, developed by the non-profit Real Food Challenge (RFC), represents a third party standard used by over 130 institutions of higher education. RFC defines “real food” as ecologically sound, humanely raised, community based, or fair. The rigorous standards for each category were developed in tandem with the Association for the Advancement of Sustainability in Higher Education (AASHE). The Carleton RFC Calculator project is a joint effort between the Center for Civic and Community Engagement, Sustainability Office, and Bon Appetit. Student workers from these offices analyzed two months of Bon Appetit’s invoices using the Calculator, one month in “harvest” season and one in winter. These are the 2014/15 results:

On average, Carleton buys 31% Real Food

Breakdowns by category (Real Food A meets 2 or more criteria, Real Food B meets 1 criteria)

Where to go from here?

- Bon Appetit is nationally switching to cage-free liquid eggs – this will raise Carleton’s Real Food Percentage by 2.5%
- Carleton could buy more humane and local meat. If all bacon was “real” our Real Food percentage could increase by 1.5%
- Carleton could decrease waste (and food costs) by 1.2%

For more complex findings or any questions or comments, contact felixenoy@carleton.edu