

THE NUMBERS

- Spent **\$110,813.72** on local products
- Equivalent to **9.10%** of total food spend



- Purchased from **97** local producers
- Served **2,300** meals per day

WHY DO WE PUT VERMONT FIRST?

- Vermont First is Sodexo's commitment to the State of Vermont, our business partners, and the communities in which we live and work to support Vermont's local economy. Through strategic purchasing and collaboration with stakeholders, we aim to grow market opportunity for local producers, stimulate job growth, and ensure the viability of Vermont's working lands.
- Our definition of local is: Vermont grown or manufactured plus a 30-mile radius around the state's borders.

OUR PROCESS



TRACK: We track all food and beverage purchases to determine local spend.



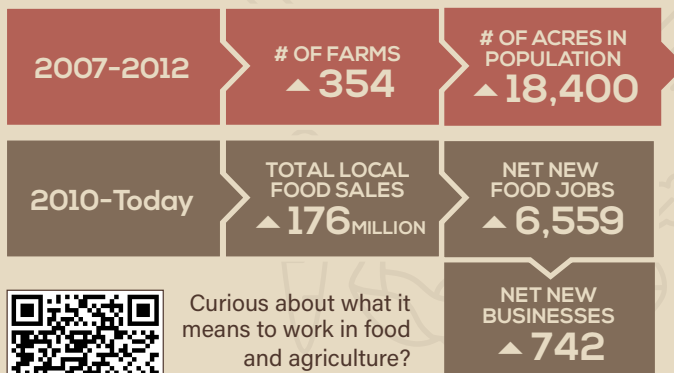
ANALYZE: We analyze food spend with our chefs, managers, and Vermont First Advisory Board members to identify local purchasing opportunities.



PRODUCT SHIFTS: Our key local purchasing strategies are Priority Products, Harvest of the Month, and our local beef program in partnership with Black River Meats.

- Priority Products: We work to align our dining demand with local availability.
- Harvest of the Month: Every month, we highlight an in-season Priority Product.
- Local beef program: We partner with Black River Meats to supply us with local ground beef across Vermont. Black River Meat sources dairy cull cows from Vermont dairy farms for their local beef program.

WHAT'S HAPPENING IN THE VERMONT FOOD SYSTEM?



Curious about what it means to work in food and agriculture?

FIND MORE
<< INFORMATION



SPOTLIGHT: Vermont First organized the 2018 Taking Root Symposium with 83 student attendees from 7 different Vermont campuses. Afterwards, 62% of student attendees stated they were optimistic about opportunities in a food-related career in Vermont.



APPLES 86%



BULK MILK 58%



APPLE CIDER 100%



CHEDDAR CHEESE 18%



SQUASH 39%



BOTTLED MILK 12%



GROUND COFFEE 88%



MOZZARELLA CHEESE 18%



POTATOES 42%



MAPLE SYRUP 67%



WHOLE CHEESE 18%



YOGURT 45%

VERMONT FIRST

GOVERNANCE

THE EXECUTIVE COMMITTEE IS MADE UP OF THE FOLLOWING SODEXO MANAGERS:

- Annie Rowell – Vermont First Director
- Brandon Williams – Executive Chef, University of Vermont
- Brian Roper – General Manager, St. Michael's College
- Gary Symolon – Area Executive Chef
- Marissa Watson – Sustainability Manager, University of Vermont
- Melissa Zelazny – Resident District Manager, University of Vermont
- Phil Harty – Senior Vice President, New England
- Rich Blanchard – Senior Marketing Manager
- Ted DiGrande – District Manager

THE ADVISORY BOARD IS MADE UP OF THE FOLLOWING VERMONT FOOD SYSTEM STAKEHOLDERS:

ABBEY WILLARD

Vermont Agency of Agriculture, Food and Markets

ABBIE NELSON

NOFA-VT
VT FEED

ANN CHIARENZELLI

University of Vermont, Food Systems Graduate Program

BILL SUHR

Champlain Orchards

CHRISTINA ERICKSON

Champlain College

CHUCK ROSS

UVM Extension

DAN TRICARICO

Black River Produce/Reinhart

DAVE RUBIN

Vermont Tech

JAKE CLARO

Vermont Sustainable Jobs Fund
Vermont Farm to Plate

JANE CLIFFORD

Clifford Farms
Green Mountain Dairy Federation

JOE BOSSEN

Vermont Bean Crafters

KRISTYN ACHILICH

St. Michael's College

ROSE WILSON

Rose Wilson Consulting

TEDDY GAMACHE

Intervale Food Hub

TONY RISITANO

Deep Root Organic Coop

SODEXO CLIENT LIST

EDUCATION CAMPUSES

- Castleton University
- Champlain College
- Northern VT University @ Johnson
- Northern VT University @ Lyndon
- Norwich University
- Saint Michael's College
- Southern Vermont College
- University of Vermont
- Vermont Technical College

CORPORATE SERVICES

- Husky Injection Molding Systems – Bolton
- Vermont Student Assistance Corporation

HOSPITALS

- Brattleboro Retreat
- Mt. Ascutney Hospital

SUMMER CAMPS

- Camp Lochearn



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District Manager

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