

Time Line

December 2010:

- **Met with Anna, Pauline and Alejandra to discuss ideas, visions.** We discussed our personal goals and strong points and outlined how we would like to be involved in the project and how to coordinate our efforts. As well, we discussed the plans with Caroline Begg and
- **Discussed the project with a few students who were involved in the Mac Food Task Force** last semester – saw plans to certify the kitchen from Pascal Genest-Richard. (*Sarah & Anna*)
- **Discussion with Kathy McLean** about her application to the SPF regarding an alternative Food System (*Sarah & Pauline*)

January 2011:

- **Looked at McGill Food and Dining Services' contract with Aramark** and Aramark's changes to increase sustainability for food service (*Sarah*)
- **Determined name: Out of the Garden Project:** a nice way to express the link between the Student Ecological Garden, and getting the values of the project out of the garden and into the community. (*Caroline, Anna, Alejandra, Pauline, Sarah*)
- **Initial Discussions with McGill Food and Dining Services Executive Chef – Oliver De Volpi** about the project asking for advice and ideas. He encouraged discussion with Shelley Edwards and Joe Martins from Sodexo. (*Sarah*)
- **Meeting with Mathieu LaPerle** to explain the OGP. How the group seeks to coordinate between the many players of our food system and how a partnership with McGill Food and Dining Service was essential. (*Sarah*)
- **Attended FADAC (Food and Dining Advisory Committee)** – Spoke in coordination with Mathieu about the Request for Proposal and specifically the Mac Out of the Garden Project Initiative (*Sarah*)
- **Meeting with Downtown environmental groups** to discuss the new SSMU VP Sustainability. I explained the Mac food system situation to students and the OGP initiative. (*Sarah*)

Macdonald Community Café Bien-Etre: looked at comments given- a lot of focus on Food issues at Mac: main concerns were about a *quality of food, lack of local food* and *comfortable space to eat* (*Mac Community*) Contacted Jim Fyles to explain our interest in the responses by the Mac community surrounding food and informed him about our initiative which will respond to many of the concerns raised by the Café Bien-Etre. (*Sarah*)

- **Met with People's Food Policy Project:** explained the OGP initiative (*Sarah*)
- **Met with 3 interested first years (Lilly, Alexandra and Yuki)** – to discuss our project and to promote the continuation of the project through the engagement by first years (*Anna, Alejandra, Pauline & Sarah*)

February 2011:

- **Student Presentation:** Slideshow to explain the project to Students at Happy Belly. Discussed the project, the context and need for local food and other campus initiatives to get motivated. Throughout the event, there were about 80 students in and out. Many students showed interest and we were able to discuss afterwards (*Anna, Alejandra, Caroline, Pauline & Sarah*)
- Founders Day: **Discussed with Diane Imrie** (speaker on sustainable food purchasing and production at a hospital in Vermont) about possibilities for Institutional Food Purchasing – she sent us to the website noharm.org which was a very useful resource (*Anna & Sarah*).
- **Meeting with Mathieu LaPerle and campus community:** a few faculty and staff including Kathy McLean and Kris Koski who were very interested in the potential for alternative models. (*Sarah, Caroline, Alejandra*)
- **Discussion with Mathieu and OGP:** outlined what possibility for alternative model, he explained the process of the RFP and the logistics (*Anna, Alejandra, Caroline, Pauline & Sarah*).
- **Tableing at AESUS Sprout event:** handed out survey and explained more about the project (*Anna, Alejandra, Caroline, Pauline & Sarah*).
- **Discussion with Shelley Edwards:** spoke to Shelley Edwards about the Mac Food Service contract, the restrictions and physical limitations and the project. I continued to contact her throughout the semester to keep her updated (*Sarah*)
- **Meeting with Joe Martins from Sodexo:** met with Joe Martins to explain the Mac student community desires and concerns surrounding our food service. We asked questions regarding Sodexo's purchasing practices and found out about their exclusive contract with Gordon Food Service (*Sarah and Anna*)

March 2011:

- **Discussion with Maxime (MCSS):** Talked with Max about alternative café ideas – what would it take to create an alternative café? Looked at the Memorandum to find loopholes. Future ideas.

- **Concordia Conference:** Attended Concordia's City Farm School Conference. Discussed with the People's Potato and the Concordia Food Systems Project to explain the OGP. Sharing ideas about alternative café models and sharing ideas about overcoming challenges and roadblocks. Ideas about Frigo Vert fridge (instead of cooking on site) (*Sarah and Pauline*).
- **Vision Discussion:** small group discussion with very interested students to discuss a vision for Mac's Food Service, what are the key values and pillars we would like our Food Service to rest upon. (See Appendix: 2) (*Anna, Alejandra, Caroline, Pauline & Sarah*).

April 2011:

- **SPF Application:** Food Service Coordinator Position. I spoke to Lilith and helped to coordinate and finalize the SPF application: (*Anna, Alejandra, Caroline, Pauline & Sarah*).
- **AESUS meeting:** Decision to become part of the AESUS working group. To include food sustainability as a key point in the mandate of AESUS.