WFM2GO WORKPLACE HUB

WFM2Go is a great option for workplaces that want to promote healthy eating, support local producers, and want the convenience of having their groceries delivered!

What is WFM2Go?

We bring the Farmers’ Market to you! WFM2Go is the online version of the Wolfville Farmers’ Market. Customers sign up, then shop at WFM2Go.ca from 300+ locally grown and made products from 25+ of our vendors. We are farmers, leaders and passion-driven creators working to grow more and waste less while building a legacy of rich soil and nourished communities. Currently, we have pickups at 9 different locations in Kings County, West Hants, and HRM. We are looking to expand our growth to include workplace hub pickups!

What is a Workplace Hub?

A workplace hub works the same as our other hubs, except they are closed to just the people who work there. Customers order online from Wednesday 7pm - Monday 7pm, then our producers pick and pack the orders on Tuesday. Wednesday morning everything is aggregated at the market and then goes out to the hubs for Wednesday afternoon. Pickup times vary depending on the hub, but are usually between 1pm-5pm Wednesday afternoons.
Why have a workplace hub?

1. Healthy, local & convenience
   Your employees can enjoy the convenience of having their groceries delivered, and better yet, it’s all local!

2. Variety
   When you buy from WFM2Go, you can choose from 27+ local vendors offering 300+ local products! We have everything from meat, veg, milk, fruit, prepared meals, health and beauty products, dog treats & more!

3. Customer Service
   We are a local farmers’ market, so when you work with us, we are here to help you and your employees with questions, concerns, and logistics of your delivery!

4. Quality
   We offer quality products with transparency! Our customers know who grows their food and who makes their products - by name! Our producers practice sustainable growing methods to provide healthy, quality food and products.

5. Morale Booster
   Your employees will love this new addition to their workplace! The ability to order and have local food delivered right to their place of work, without having to go grocery shopping after work!

6. Support the local economy
   When you buy from local businesses, the money is going right into the local economy. Let’s grow local by supporting Nova Scotian’s who support the economy!

7. Lower your food miles!
   The average meal travels 3,000km to get to your plate! When you shop from WFM2Go, your food travels less than 5% of that. The furthest your food will have traveled to get to you is 145km!

This is where you will find our producers!
**Things to consider...**

1. **Availability**
   Is your place of work open Wednesdays and can you accept a hub delivery that day? The delivery would arrive roughly between 1pm-4pm.

2. **Food Storage at the Workplace**
   We store your food in the fridge, freezer, and pantry until it goes on the refrigerated delivery truck. When it arrives at your workplace, do you have the space to store it? If you have refrigeration - that’s great, the food can go in there. If you don’t, you will want customers to pick up their orders within the hour. We do pack fridge items together and freezer items together with freezer packs to keep it cool longer.

3. **Bin and Cooler Storage**
   Everything arrives packaged in bins and coolers. We leave them there for the week, and then pick them up empty the following week when we drop off the next orders. Are you able to store them for the week? They fit inside each other, so do not take up much space.

4. **Food Safety**
   Food safety requires that we pack vegetables and pantry items separate from meat. For this reason, customers’ meat will arrive in a cooler with their names marked on each bag. Milk and cider will also arrive in its own bin to be sure it is kept to temperature.

5. **Open or Closed Hub**
   You have the option to keep your hub closed to just those who work in your building, or you can open your hub to your community or clientele. This is your choice, you just need to let us know. If you choose to have an open hub as a way for others to pick up products and get to know your venue, you will be responsible for the food once it reaches your location (maintaining temperatures and ensuring people get their correct orders). On our end, we will send out a reminder on the day of delivery to all customers who have ordered.

6. **Workplace Hub Contact**
   We ask that one person at your workplace be our contact so that if there is important information we need to relay we have the opportunity to do so. Every week we’d like your Workplace Hub Contact to be the point of contact for the delivery of each week’s orders.

7. **Trial Period**
   Collectively, your workplace must order on average $200 per week. We will trial this for 8 weeks, and if that minimum is not being met, we will need to discontinue delivery to your location.

8. **Payments**
   We accept payment by Visa and Mastercard. You will be charged for your orders on Wednesday mornings. You may pay via cash by sending us an e-transfer when you order, or crediting your account before orders are made. However, credit card is the most convenient option.
What's Next?

Check out our website to see what we are offering this week. Product listings are updated week to week as more veggies come in season.
Check it out here: **WFM2Go.ca**

Become a part of the WFM2Go Team!

If you are interested in this opportunity, contact our WFM2Go Manager, Lindsay at:

wfm2go@wolfvillefarmersmarket.ca

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Check us out on social media:

Facebook.com/wfm2go
Instagram.com/wfm2go