SOCIAL AND ENVIRONMENTAL RESPONSIBILITY

As we head back into the office with flexible work arrangements and reduced capacity regulations, workplace management are facing new challenges in regard to employee services. In particular, there's serious scrutiny as to whether in-house, business owned cafes or shared, landlord run facilities can be sustained.

Without the guaranteed volume of trade, there are concerns for cost effectiveness, excessive food wastage and negative environmental impacts as facilities attempt to cater to a transient workforce.

'Food wastage is an enormous issue in Australia, with around 20% of the food purchased being thrown out.'*

'More and more people are **concerned about the planet**, climate change, the destruction of ecosystems and diminishing natural resources.

'People want to know where their food is coming from and want to ensure what they are eating is not only ensuring their health and well-being but also taking care of the environment for the years to come.'

FOODIFOX LOCKER SOLUTION

/ Single daily meal options, prepared to order means food wastage is kept to a minimum

/ Fresh ingredients are always sourced locally

/ One driver can carry up to 200 meals in a single delivery, **improving efficiency** over individually ordered meal delivery services

/ Thermal locker feature only operates for 2.5hrs, effectively managing power consumption

/ All packaging is biodegradable

WHAT OUR CLIENTS SAY...

"We chose Foodifox because of the convenience and affordability for staff. Our office is at least a 10-15min walk from any shops or restaurants, and although there is an in-house café down stairs the Foodifox lunches are much better quality and value."

- Car Sales

^{**}Chef Arte Assavakavinvong of iconic Melbourne restaurant Longrain (agfg.com.au/top-20-food-trends-for-2020).



^{*}Australian Eating Habits: Stats & Trends | AIPT