

# MICRO MARKETS Ease, variety and convenience for the modern workplace

The next level in healthy vending solutions for: **Government organisations** • Public and Private corporations Manufacturing • Essential Services • Universities • TAFEs

# **COMPANIES WITH HAPPY EMPLOYEES**OUTPERFORM THEIR COMPETITION BY 20%

Flexible hours, remote working, staggered lunch breaks, social distancing, extra hygiene precautions – it's the new normal. While businesses and employees have risen to the challenge and embraced the balance of flexibility and in-office days, building a resilient, motivated and engaged workforce is a big focus.

The wellbeing and safety of your employees come first, especially when they're working on-site. Research shows a strong link between what you

eat and how you feel. A poor diet makes you feel sluggish, low and anxious. On the other hand, eating healthy improves your mood. And happy employees are more productive.

That's where an on-site micro market can make all the difference. It's a mini self-service convenience store open 24/7 and packed with fresh, healthy and affordable eating options to meet the needs of a growing health-conscious workforce.



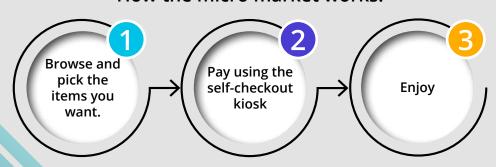
### THE BEST OF BOTH WORLDS

Provender micro markets offer all the convenience and none of the restrictions of vending machines or in-house cafeterias.

Unlike vending machines which can carry only a limited number of items or cafeterias that have limited opening hours, micro markets offer unrestricted flexibility – with a healthy focus.

The layout of a micro market is custom-designed to fit the area available, ideally near your employee common area. Open racks and see-through fridges stock an incredible healthy variety, from pre-packed fresh fruit, snacks and 5 Health Star rated juices to nutritious lunch options like sandwiches, wraps and gourmet meals.

### How the micro market works:



# **REFUEL, REFRESH, RECONNECT**WITH PROVENDER MICRO MARKETS

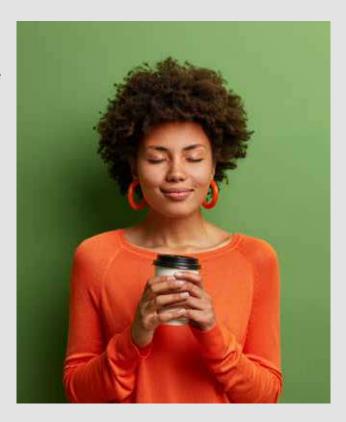
People want to eat healthily, but a busy day at work can lead to skipping a meal or snacking just to get through. With a Provender micro market in the workplace, staff will have easy access to an extensive selection of healthy and affordable eating options without leaving the office.

### Elevate your work culture

The open café-style atmosphere a mico market creates also encourages staff to take a break away from their desks to connect with colleagues over lunch. With flexible workplaces and remote zoom calls here to stay, these in-person interactions can build a sense of community and mateship.

### **Promote healthier eating habits**

Choose from more than 300 high-quality products, including SQF certified healthy snacks and packaged meals. You have the flexibility to rotate weekly menus, cater to shift workers, dietary requirements and offer an interesting mix to keep staff coming back for more.



# **Boost morale and productivity**Healthy employees are nearly **THREE times** more

productive than their unhealthy colleagues. With an expansive fresh selection of healthy food, a Provender micro market is a great way to fuel innovative thinking and job satisfaction.

### Stand out from the competition

Having a micro market on-site demonstrates your business' commitment to staff health and wellbeing by creating a positive, upbeat environment existing and new employees want to be a part of. Promote it as a company perk and attract top talent.

### Cost-free staff benefit

There is no financial outlay or additional staff necessary to get started with our micro markets. The delivery, installation, sourcing and stocking products, and even regular maintenance is our responsibility and will never be an added cost to you.



85.7%

of Australians say they are currently trying to follow a healthy diet 2.5 million

Australians are now vegan or vegetarian.

# **MINI MARKET, MAXIMUM BENEFITS**

### For you

- ✓ Higher staff productivity
- ✓ Happier, healthier employees
- ✓ Engaged and motivated teams
- ✓ Cost-effective staff benefit
- ✓ Attract and retain top talent

### For your people

- ✓ Ease, variety and convenience
- ✓ More alert and mindful at work
- ✓ Improved ability to manage stress
- ✓ Back to office transition made easier
- Enhanced job satisfaction

Staff transitioning back to the office could be the perfect time to introduce an on-site micro market.

### All you need to get started is:

- A dedicated space for your micro market that employees can access easily
- Electricity power points for the fridges, self-checkout kiosk and cameras
- Internet connection for the kiosk

Leave the rest to our expert team of micro market vending specialists.





# WHAT'S SPECIAL ABOUT PROVENDER'S MICRO MARKETS?

### Tailored to your needs

Right from the layout and placement of your micro market to the product selection, we personalise the right fit and mix of food and drinks to satisfy and delight your employees.

### Free set up and rental

We take care of it all - delivery, installation, restocking, ongoing maintenance and security camera system for your micro market space, it won't cost you a thing.

### **Advanced technology**

Our micro markets are fitted with energy-saving equipment and self-checkout kiosks equipped for contactless payments remote monitoring to track purchases and stock levels accurately.

#### **Australia-wide footprint**

Leveraging our national supplier and distribution network, we can source an endless range of fresh and healthy vending products to cater for all dietary needs.

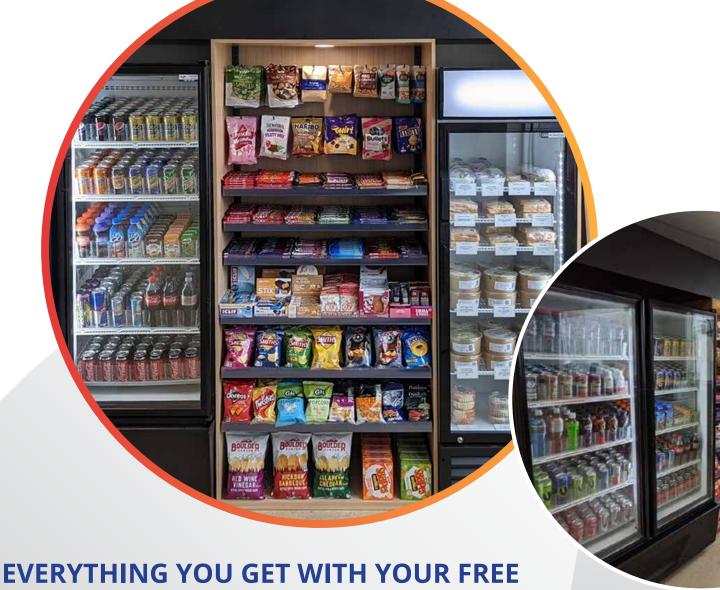


# **LEADING THE WAY IN**HEALTHY VENDING SOLUTIONS

Provender Australia is a leading vending provider to the essential services sector. We work closely with each State's Health Departments to promote the various healthy vending frameworks and ensure compliance with each state government's Healthy eating policy.

We now extend our expertise in healthy vending to Australian organisations in the government, public and private sectors, and reputed educational institutions. To keep up with the demand for affordable, healthier food choices, we are continually expanding our range of 4+ Star Health Rated food and drinks to support workplaces with endless healthy, flavourful options.





PROVENDER MICRO MARKET:

- Custom layout designed for your space
- Energy-efficient equipment
- Modern display shelves and stands
- Security cameras monitoring the market 24/7
- Cashless self-checkout kiosk





# **HOW MICRO MARKETS COMPARE TO VENDING MACHINES?**

You may already have a vending machine or two on-site and wondering if a micro market is worth the investment. You'll be glad to know our micro markets, just like our vending machines, require no financial investment on your part. As long as you have the space, we can custom fit a micro market free of cost.

	Traditional Vending Machines	Modern Micro Markets
Unrestricted product variety	X	✓
Easy access to products before buying	X	✓
Healthy and fresh meal options	X	✓
Can easily replace a cafeteria	X	✓
Less maintenance and servicing	X	✓
Creates a social hub for staff	X	✓



### **NURTURE WORK CULTURE**

Create a de-stressing personal market experience for your people. They can browse and take a closer look at the ingredients and nutritional information before making their choice.

You can pack your free micro market with a choice of:

- Fresh salads, sandwiches, wraps and soups
- Ready-to-eat gourmet meals
- Seasonal fruits, cereal and bakery items
- Popular snack and drink favourites
- Yogurt, muesli bars and nuts
- Non-food items, and
- Much, much more.

Our healthy micro markets will fit right in with your organisation's overall wellness initiatives. We also guide you in selecting the right foods to deliver a personal market experience that caters to everyone. And if you want something not already in our product catalogues, we can source it for your market.







# **HEALTHY FOOD,**HAPPY MOOD

To encourage healthy eating at work, create buzz about your on-site micro market.

Here's how:

### PLACE your micro market near the employee common area

**SURVEY** staff about what they want in their market **SUBSIDISE** healthy food vending items for staff

ORDER
healthy market
food for staff
meetings

#### **KICK-OFF**

with a grand 'market day' opening event

#### **CATER**

for the most common dietary requirements

### **GIVE**

market gift cards for employee recognition

### FREQUENTLY ASKED QUESTIONS

# Can we customise the layout and design of the market?

Absolutely. We work with you to identify the best location for your market, ideally a community area your employees use. Depending on your needs and the size of the space, we can plan a combination of fridges and market-style display racks to create an appealing and inviting layout to serve the needs of your employees.

# What do I need to get started with a micro market?

You'll need a dedicated space for your micro market, electricity power points for the fridges, self-checkout kiosk and cameras, and an internet connection for the kiosk to process payments and efficiently run the remote monitoring software.

### Is the micro market really free?

That's right, we provide all the equipment and fixtures, supply and regularly restock the fresh food and drink items as needed, and even install the security cameras to keep an eye on your market space.

# What technology do you use to ensure ease of use?

The self-checkout kiosk in our micro markets offer the same scan, tap and pay convenience of a supermarket self-service checkout. All popular card and mobile payments are accepted at the cashless checkout, no need for cash or coins. Built-in remote monitoring technology notifies your vending operator when stock needs replenishing, so you won't have to do a thing.

# What kind of customer service and support do you offer?

You will have a dedicated operator for your site. Besides remotely monitoring your micro market sales and stock levels, they conduct regular checks and maintenance when they visit your site to restock items. You will always have this single point of contact for all your service needs, whether you want to change up the food offering, discuss promotions or other enhancements.



### THE PROVENDER DIFFERENCE

We don't believe in a one size fits all approach. It's a collaborative partnership where we take the time to understand your business needs, corporate wellness goals, staff preferences and existing health programs, then personalise a micro market solution to support your wellness initiatives. Whether you want to offer multiple payment options, employee security card access or free vending for staff, we can further customise your micro market kiosk accordingly.

### **OUR** COMMITMENT:

Pedicated operator for your site Your business gets a single point of contact for servicing your market needs. This ensures quick action and cuts down on any delays and miscommunication.

Extensive healthy eating choices
As a truly independent national vending partner, we can source the freshest and best items, even special requests outside our available range.

Full transparency on sales and effectiveness
Our kiosks are fitted with sophisticated remote
monitoring and reporting technology to track
purchases and stock levels.

High hygiene standards
We have stepped up our cleaning practices to ensure gloves are used when handling equipment and surfaces wiped down and sanitised during site visits.

Commitment to food safety

We are also HACCP certified and our staff follow strict safety management procedures to identify, evaluate and control any hazards that pose a significant risk to food safety.

24/7 security
To avoid the risk of theft, we install CCTV cameras to monitor your market space.



provender

Environmentally friendly
Our fridges are manufactured in Europe and comply with the highest energy-efficiency standards for the European Union and minimise running costs.

Pedicated Support Desk
Faults are remotely monitored and automatically notifies the vending operator to resolve any issue efficiently.

Supporting healthier choices
Choose from a wide range of high-quality and affordable Health NSW approved fresh seasonal fruits and veggies, snacks, meals, and drinks.

Peace of mind
Provender Australia has been in operation
for over 15 years with national accounts and has
the required business insurance. Certificates of
Currency are available to all customers.



Call us on 1800 121 111
Send an email to enquiry@provendervending.com.au
Visit our website and chat with us online
www.provendervending.com.au

### References & Resources

The Wellness Workshop, 3 Reason Why you Can't Afford Not to Have Workplace Wellness Programs, 2020 | Australian Food News, Healthy Eating Trends Are Costing Australians Big Bucks, 2017 | Food Technology & Manufacturing, Plant-based Diet Choices for Australians Are No Longer a Fad, 2020 | www.healthyworkers.gov