



FARM ON
CAMPUS





Add a farm to your school's campus with a farming subscription service! It's easy— Freight Farms installs a temporary farm on your campus, and your community gets to experience fresh and local food year-round.

YOU CALL THE SHOTS, WE GROW THE GOODS



Your monthly subscription gives you access to 400 lbs. of produce a month!



Choose from over 180 plant varieties, or partner with us to experiment with new produce options.



We'll work with you to find the perfect harvesting schedule to meet your needs.

PRODUCE WITH A PURPOSE

Dining Hall Supply

Supply your cafeteria or salad bar with greens harvested only minutes before service.

Campus CSA Program

Get a CSA up and running in just six weeks. Customize boxes according to subscribers' preferences.

Farmers Market

Engage the student body with fresh and local produce from the LGM™ and other local vendors.

Event Catering

Supplement all of your campus events with high quality produce that will impress students, faculty, administrators, and donors with bold and fresh tastes.

FULL SERVICE FARMING

INSTALLATION

We install a hydroponic container farm (the Leafy Green Machine™) on your campus. At 320 sq. ft., this high production unit can fit in anywhere, and its modular design makes it easy to move!

FARMING

We manage all operations inside the farm: seeding, harvesting, cleaning, and maintenance.

Thanks to the LGM's climate control technology, we can farm year-round in all types of extreme climates.

DISTRIBUTION

We package and deliver weekly harvests according to your needs and specifications.

EDUCATION

We facilitate tours and workshops for applicants, students, parents, or entire classes.

FOOD FOR THOUGHT

Sustainability: The LGM™ immediately shortens the food supply chain, eliminates the need for herbicides or pesticides, and uses 90% less water than conventional farming methods.

Education: Engage and inspire the student body to value transparency and seek out information about their foods' origins.

Innovation: Bring innovative food production to campus while creating a platform for student education and engagement.