

## **What We Do And How We Do It**

We provide stellar service and authentic Montana food experiences through inspired farm-to-table catering, grab and go meals and beverages, made with top-quality, organic, Montana-grown ingredients.

---

Farmer Meets Foodie crafts unique, seasonal dishes that celebrate the best of Montana's harvests, using carefully sourced organic ingredients from local producers. We approach every aspect of our work with intentionality, treating each customer, producer, and team member with care and respect throughout the entire farm-to-table process.

---

## **Why We Do What We Do**

At its core, our work is about repairing the American food system. Every decision we make is designed to support ethical local farms, help strengthen local economies, and contribute to restored soils and ecosystems—while nourishing our customers with creative, wholesome food. Farmer Meets Foodie demonstrates that operating with deep respect for farmers, consumers, and natural systems is both possible and profitable.

---

## **Our Mission**

Farmer Meets Foodie delivers soul-satisfying meals that faithfully support organic, regenerative agriculture and Montana producers.

---

## **Our Goals**

Cater 23 full service events annually  
Cater 55 drop off events annually  
Begin offering corporate boxed lunch catering in 2026  
Complete 10,500 transactions annually at retail/cafe

---

## **Our Vision**

We're joining forces with other farmers & foodies to pave a new path through food. One that is delicious. We envision a world where the soil is healthy, the food is nourishing, and the people are well fed.

# ***Director of Catering Logistics***

We're seeking an A player to join the Foodie Team

***Specifically, we're excited to find someone with the following qualities:***

## ***Past Experience:***

- Current ServSafe Certification
- 5+ years working in the catering/events industry
- 5+ years leadership experience
- Formal training/education preferred

## **Physical Ability:**

- Can handle long hours on your feet, sometimes in the heat, sometimes in the rain
- Can lift heavy objects, up to 50 lbs

## **Qualities:**

- Can lead a team well and collaborate well with other leaders
- Growth minded
- Clean and organized
- Values local/organic/fresh ingredients
- Can stay cool under pressure
- Innovative, can 'think on your feet'
- Efficient, must have a sense of urgency
- Excited to help develop a new branch of business in a new location (Somers, MT)
- Prompt and timely

**Time Commitment: Full Time**  
**(AVG: 40-60 hours May-October, 20-30 hours November - April)**

Working in the food industry, our work schedule includes working weekends, evenings, early mornings, and potentially any time in between. While most of what we cater is in the Flathead/Glacier area, we do travel around the state of Montana, so some gigs may require overnight travel (food and lodging provided). We are currently seeking one team member to work as our Director of Catering Logistics full time beginning in Quarter 2 of 2026.

**General Responsibilities: Director of Catering Logistics**

- Learn Farmer Meets Foodie catering recipes
- Collaborate with Director of Culinary Operations to manage and assist with day-to-day food preparation
- Collaborate with Director of Culinary Operations to handle ingredient/inventory ordering/purchasing
- Lead packing and preparation for catering, mainly off-site events
- Develop/refine catering systems and procedures and train staff
- Ensure food safety standards are met during catering events
- Ensure the entire catering team maintains a clean, orderly workspace during catering events
- Ensure catering team is running on time and communicate with other vendors about schedule changes
- Ensure other vendors get fed a staff/vendor meal during events
- Maintain all catering supplies and equipment and keep it organized
- Lead and work with team to execute catering events according to each contract
- Maintain good working relationships with clients and other vendors
- Act as a liaison between Sarah and the catering team
- Attend wedding expos and marketing events as needed - assist with general outreach and marketing of catering services

## ***Why join us?***

Farmer Meets Foodie is a company that constantly evolves to best serve our mission and the needs of our team and our clients. From a food truck to frozen meals to specialty dinners to catering, (and now a new cafe in Somers) we're always looking for how we can do things better. The culture of Farmer Meets Foodie is one of excellence, in fact, we were voted Montana's Best Farm-To-Table Business. We believe our standard of excellence starts with a solid team, so we are selective about who we bring on. We make an effort to work cohesively as a team and have each other's backs on the job. We want each team member to be the best, healthiest version of themselves, so we also make an effort through scheduling to provide an adequate work-life balance. We're busiest in the summer, so while we still have some work to do in the off season, we all get some much needed downtime in the winter months too.

Farmer Meets Foodie is making a positive impact with each meal we serve, as we support more than 50 Montana food producers. Because we purchase seasonally, each of our team members has the potential for creative license, as we're constantly seeking out new and exciting ingredients. Members of the Foodie Team are frequently inventing new menu items to try, because with each shift we provide a free meal to each staff member. We have some other cool perks too, like good wages + tips, opportunities to travel throughout Montana.

Working in the food industry can be exhausting, but on the Foodie Team, we keep it fun! Whether it's nerding out over the latest unexpected flavor combination during a staff meal, busting out dance moves during the cupid shuffle at a catered wedding or a team gathering with games and homemade pizza- we're all about having a good time.

## **Interested?**

Contact Sarah to set up an interview!

(406) 399-3895

[Sarah@farmermeetsfoodiemt.com](mailto:Sarah@farmermeetsfoodiemt.com)