

Farmer Meets Foodie Job Description:

Director of Culinary Operations

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

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

- Values local/organic/fresh ingredients
- Foodservice education or experience
- Excited to help develop a new branch of business in a new location (Western Montana)
- Creative problem solver
- Innovative
- Efficient, must have a sense of urgency
- Can lift heavy things upwards of 50 lbs daily
- Can handle long hours on your feet, sometimes in the heat
- Interested in working with seasonal ingredients to design new dishes
- Can lead a team well
- Growth minded
- Clean and organized
- Can stay cool under pressure
- Current ServSafe Certification

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, we're always looking for how we can serve our clients better. The culture of Farmer

Meets Foodie is one of excellence, in fact, we were voted Montana's Best Farm-To-Table Business in 2024. 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 30 Montana family 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. We also offer commission to team members who help us book more catering clients.

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.

General Responsibilities: Director of Culinary Operations

- Learn Farmer Meets Foodie recipes
- Manage and assist with day-to-day food preparation
- Train new staff on basic cooking techniques
- Lead packing and preparation for off-site events
- Lead and work with crew to execute catering events
- Handle ingredient ordering/purchasing
- Handle inventory ordering/purchasing

Time Commitment: Full Time

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 Culinary Operations full time beginning in Quarter 1 of 2025.

Interested?

Contact Sarah to set up an interview!

(406) 399-3895

Sarah@farmermeetsfoodiemt.com