

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.

Farmer Meets Foodie Job Description:

Sous Chef

We're seeking some A players 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

General Responsibilities

- Learn Farmer Meets Foodie recipes
- Collaborate with the Director of Culinary Operations and Director of Catering Logistics to lead food preparation and food execution with assistance from each
- Assist with cooking at catering events
- Assist with cooking/prepping for cafe related menu items
- Maintain a clean and orderly work environment
- Assist with clean up in cafe
- Assist with clean up from events
- Collaborate with Head Server and Lead Baristas to ensure smooth service
- Comply with all food safety regulations and procedures in place at all times
- Ensure staff on shift are compliant with all food safety regulations and procedures in place at all times

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 Sous Chef full time beginning in Quarter 2 of 2026.

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 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 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 50 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.

Interested?

Contact Kaitlin to set up an interview!

(406) 253-6102

Catering@farmermeetsfoodiemt.com