



Triple M Farm Mariah's Mums & More, LLC

Position Title: Food & Beverage Supervisor

Start Date: TBD – Target Start: March

Employment Type: Part-time, 10-month seasonal position with potential to transition to year round based on candidate experience and interest

Pay Range: Competitive; rate based on experience and qualifications

Work Schedule: Flexible scheduling possible

- **March - April:** 5-10 (+/-) hours per week for offsite markets and preparing for 2026 season
- **May: Fridays thru Sunday, 12-20 (+/-)** hours per week for prep & onsite sales
- **June - October: Thursdays AND Saturdays 12 -16 hours (+/-)** hours per week for prep and onsite food sales. August may include a series of evening hours on Thursdays. Opportunity for additional hours from Sept until the end of October if desired.
- **November – Mid December: TBD** may include 1-2 donut fundraisers, 1-2 offsite markets, and onsite open hours until mid December
- **Late December – February:** Off season

Bonus Program: Eligible for performance-based financial rewards, employee discounts and incentives when working Holidays (Mother's Day & Columbus Day)

Position Overview

Triple M Farm Mariah's Mums & More, LLC is seeking an organized and enthusiastic **Food & Beverage Supervisor** to oversee and support the farm's food service operations across on-site events, pop-ups, and seasonal markets. This role includes menu & staff planning, prep coordination, food safety management, and training and leading staff during operations to ensure smooth service and a welcoming, high-quality customer experience.

The ideal candidate has a background in food service, thrives in fast-paced environments, and enjoys leading a team with attention to detail, creativity, and hospitality. Experience with seasonal or event-based food operations is a plus.

Key Responsibilities

Service & Operations Oversight

- Supervise food & beverage operations at the farm and for seasonal events
- Maintain a clean, organized, and efficient service area in compliance with food safety standards
- Obtain Food Safety Manager Certification within 14 days of start (employer paid)
- Lead planning, preparation, and execution of food & beverage operations
- Ensure accurate inventory and restocking of food, beverages, and supplies
- Operate & supervise setup, maintenance, breakdown and cleaning of food equipment (coolers, machines, etc.) in compliance with food safety standards
- Complete operational & safety logs provided by ownership

Team Leadership & Customer Experience

- Train, schedule, and lead part-time/ seasonal food & beverage staff
- Ensure part-time/ seasonal staff perform job functions efficiently, accurately and in compliance with food safety standards
- Ability to lead, motivate, and delegate tasks to part-time/ seasonal food & beverage staff
- Ensure that customers are provided with both high-quality products and service/experience
- Communicate expectations clearly and support team morale through positive leadership
- Help troubleshoot service issues and maintain a professional, upbeat environment

Coordination & Communication

- Coordinate with ownership on seasonal menu features & new food/beverage offerings
- Proactively communicate supply and staffing needs, and operational improvements to ownership
- Communicate new product recommendations, trends, and/or event/customer feedback to ownership
- Collaborate with ownership and marketing intern to support marketing tactics
- Collaborate with Assistant Retail Manager to coordinate food & beverage products sold in retail store.
- Assist with cross-functional tasks and support other team members during peak seasons, events, or when requested by ownership

Preferred Qualifications

- Prior experience in food service, catering, cafés, or event-based hospitality
- Knowledge of food safety standards and best practices
- Strong leadership and communication skills
- Excellent customer service with a friendly, approachable manner
- Organized, proactive, and calm under pressure
- Keen attention to detail and a strong sense of visual presentation
- Entrepreneurial approach to continuous improvement
- Comfortable working variable weather conditions
- Comfortable lifting/moving/transporting products
- Ability to stand or walk on feet for extended periods
- Comfortable working some summer evenings and extended hours if necessary

Why Join Triple M Farm

At Triple M Farm Mariah's Mums & More, we grow more than crops—we create authentic, memorable experiences for our customers that are rooted in community and connection. As **Food & Beverage Supervisor**, you'll be part of delivering the quality and experience our customers value, one cup, treat, or event at a time. Join a supportive, creative environment where your leadership and attention to detail help make every bite as memorable as the flowers in our fields. We offer a supportive, creative work environment with paid training, certifications, and room to grow alongside our mission-driven team.

To Apply:

Send your resume and a short note about why you'd be a great fit to:

mariahandgreg@mariahsmums.com