

Full-Time Chocolatier and Retail Specialist

Job Description

Learn the art of chocolate making

Run chocolate in candy molds and novelty molded items

Make all fillings for candies and candy bars following specific recipes to ensure quality

Paint novelty molds

Start machines and temper chocolate

Assist with production planning

Assists with weekly inventory, data entry and production documentation

Wrapping and packing of chocolates

Assist with daily cleaning

Scrap and clean chocolate molds

Greet visitors, help customers and answer and direct phone calls

Accurately handle cash register operations and cash transactions

Help with packing and shipping

Extra hours may be required in busy season. Including coming in early and staying later to make sure product can be efficiently and effectively made. Saturdays may be required when needed.

All other duties based on business needs

Qualifications for Chocolatier

Must lift 50 pounds

Must have exceptional attention to detail

Strong organizational and time management skills, and ability to prioritize

Must be a self-starter and driven

Excellent communication and interpersonal skills

Strong problem-solving skills and analytical abilities