

Cheese/Chocolatier Job description

SUMMARY:

The overarching task of a confectionery cheese and chocolatier is to understand the ingredients and how they work in each recipe. Chocolate bars and other edibles. This position assist all aspects of production and coordinates with packaging and inventory of both incomplete packaged products and finalized products and that are for sale at FunDoozies.

You will prepare edible treat like chocolate strawberries, candies and you own unique creations. You will also prepare various cheese both for home delivery and for table service as well. You will make yogurt, offer ice cream in Belgium Waffle cones and make delicious Milkshakes. Other duties as required.

ESSENTIAL DUTIES and/or RESPONSIBILITIES:

- Maintain cleanliness and an organized environment at all times
- Assist with daily chocolate production and other infused products
- Assess and implement any additional measures needed to improved profitability
- Other duties as assigned

KNOWLEDGE, SKILLS and/or ABILITIES:

- Experience and understanding of formulation and culinary math
- Proficient in Culinary Arts
- Strong attention to detail
- Strong communication skills
- Works well with limited direction and supervision

EDUCATON and/or EXPERIENCE:

- 1-2 years baking/pastry experience required
- Culinary Degree preferred

REQUIRED CERTIFICATES, LICENSES, REGISTRATIONS:

- Smart Serve Certification

Apply with Resume to pphillips@fundoozies.com

FOOD, FUN & ADVENTURE!