

Chocolate Maker

Job Description

Company: Harper Macaw is a fine chocolate manufacturer founded on a big yet simple objective: to turn chocolate into a force for tropical reforestation. We source our cacao directly from select farms in Brazil's Atlantic and Amazon rainforests, two of the world's most threatened biomes. We craft chocolate with extraordinary flavor, aroma, and texture using precision state-of-the-art equipment in our Washington, DC - NE factory. We then reinvest a portion of each sale in rainforest restoration and protection near our sources to ensure the survival of our cacao and its surrounding environment.

Position: Chocolate Maker

The Chocolate Maker's responsibility is to conduct several key functions within the chocolate making process. The candidate will assist the Production Manager as needed on a day to day basis, and will be exposed to all nuances of the chocolate making process. The Chocolate Maker needs to be able to move and adapt quickly, work happily under pressure, multi-task and meet deadline requirements with a positive, can-do attitude.

The candidate should be prepared to learn and speak intelligently about every aspect of cacao production and sourcing, chocolate making processes, and the flavor and aroma nuances of cocoa and chocolate. The candidate will learn to act in accordance with the company's production 3 Core Values: Precision, Perseverance and Purpose.

Responsibilities & Duties

- Adhere to strict guidelines for safety, quality and cleanliness.
- Operate machinery and processes involved in chocolate making (extensive training will be provided).
- Package product by hand with speed, care and diligence.
- Keep accurate records of chocolate making process.
- Assist in facility maintenance and repair.
- Receive new materials and inventory, keeping precise records.
- Manage inventory of ingredients, equipment and supplies.
- Perform, assist and supervise daily cleaning.
- Taste chocolate (sensory evaluation).
- Learn about craft chocolate industry.

This job is for you if you are/have:

- Passion for food, chocolate and all mysteries involved in the making of food - this is essential!
- Great attitude: no task at the factory is too small! Be willing to perform all tasks without losing sight of the big picture.
- Personally and professionally committed to excellence.
- Able to follow specific protocols without deviation, while also thinking critically and independently.
- Hard worker and problem solver who approaches challenges with a cool demeanor.
- Exceptional organization skills and a high degree of attention to detail.
- Excellent oral communication skills.
- Willing and able to safely handle heavy items (usually 12-25 lbs), often frequently and for an extended period of time.
- Willing and able to be on your feet all day, sometimes performing repetitive tasks.

Schedule:

Full-time (40 hours per week). Typical factory hours are M-F 9am - 6pm. Schedule may vary depending on the workload and is at the discretion of the Production Manager to change if necessary.