

MerseyMade Trainee Chocolatier Job Description

Pay Scale: 18 to 20 £6.56 per hour (National Minimum Wage)
21 to 22 £8.36 per hour (National Minimum Wage)
23 to 24 £8.91 per hour (National Minimum Wage)

Hours of work per week: 25 hours minimum (this may increase depending on the needs of the business)

Job Overview

Role of a Trainee Chocolatier at MerseyMade.

MerseyMade is a creative hub, which is made up of a shop / café / 10 artists' studios / event space.

Role of a trainee chocolatier would be that of a valued team member, whose role is to make various different types of chocolate and confectionary items to be sold through MerseyMade.

Reporting to

Head Chef and Managing Director of MerseyMade.

Key Responsibilities

- You need a passion for chocolate manufacturing to enjoy your job and to last in the chocolate business.
- The pressure to create large quantities of high quality chocolate on a consistent basis.
- On occasion you may have to work long hours to complete large orders on a deadline.
- You need to spend many hours working on your feet and moving equipment and supplies, which means you need physical strength and endurance.
- Help process kitchenware, dishes and glasses through the dishwasher as required
- Maintain a clean and tidy workspace
- Verify that food storage areas all meet high standards and are professionally managed
- Excellent communication and organisation skills
- Adhere to culinary standards and regulations
- Have a willingness to develop skills and access vocational qualifications and personal development training
- Completing food hygiene documents to comply with the law
- Support all other staff where required to ensure the smooth running of the shift throughout the entire business and remember we are a team

Key Skills and Person Specifications

- A friendly person who has strong communication skills – both listening and speaking
- Basic knowledge of food and cooking, but with an interest in increasing this knowledge
- Someone with a level of creativity
- Ability to work as part of a team
- A person with an interest in helping others
- Someone with high standards of presentation and punctuality
- Ability to maintain a high level of hygiene and cleanliness in the preparation area
- Works well under pressure
- Good planning skills
- Ability to multitask
- Ability to show initiative

Key Experience

- Interest / experience in food preparation, ideally in catering, pastry or confectionary.
- Job / life experience where you have managed your time and can show you have had to work under time pressure.
- Job / life experience where you have worked as a team, and have been able to show initiative
- Someone who can demonstrate good communication skills in their previous roles

Location

MerseyMade
Unit 2, Chancery House
98 Paradise Street
Liverpool
L1 3HJ

MerseyMade aims to be an equal opportunities employer and we are determined to ensure that no applicant or employee receives less favourable treatment on the grounds of gender, age, disability, religion, belief, sexual orientation, marital status, or race, or is disadvantaged by conditions or requirements which cannot be shown to be justifiable.