



- ANIMAS CHOCOLATE & COFFEE COMPANY IS LOOKING FOR A CHOCOLATIER THAT IS READY TO LEAD AN ESTABLISHED CHOCOLATE PRODUCTION KITCHEN. ACC PRODUCES OVER 200 DIFFERENT PRODUCTS IN-HOUSE AND IS LOOKING FOR A CHOCOLATIER THAT HAS EXPERIENCE IN JUGGLING DIFFERENT PRODUCT LINES, DEADLINES AND STAFF. THE PRODUCTION KITCHEN IS A SMALL GROUP OF EMPLOYEES THAT WORK IN A VERY FAST PACED & EFFICIENT PRODUCTION ENVIRONMENT. THIS JOB IS LOCATED IN DURANGO, COLORADO, A DREAM JOB LOCATION FOR OUTDOOR ADVENTURERS, AND IS A FULL-TIME SALARIED POSITION. WE ARE LOOKING TO FILL THIS POSITION AS SOON AS POSSIBLE BUT WILL ONLY FILL IT WITH THE RIGHT CANDIDATE. TO APPLY, PLEASE SEND US A COVER LETTER, RESUME AND DETAILED COMMENTS TO THE SKILLS REQUIRED BELOW. WE ARE LOOKING FOR SOMEONE THAT HAS A MINIMUM OF 2 YEARS CHOCOLATIER EXPERIENCE, WHO IS A LIFE-LONG LEARNER AND HAS A LOT OF KNOWLEDGE TO SHARE WITH US.

WHAT KIND OF SKILLS ARE WE LOOKING FOR IN A CHOCOLATIER KITCHEN MANAGER?

- OVERALL
 - CAN BRING NEW KNOWLEDGE AND GROWTH TO THE CHOCOLATE KITCHEN
 - IS AN EXCELLENT TEACHER TO ALL STAFF ABOUT THE TECHNIQUES OF CHOCOLATE
 - UNDERSTANDS THE SEASONALITY OF THE CHOCOLATE BUSINESS AND HAS THE CAPABILITY TO PLAN ACCORDINGLY
 - ENJOYS SYSTEMS AND EFFICIENCY IN ALL ASPECTS OF THE WORK ENVIRONMENT, AND CAN TEACH OTHERS TO BECOME MORE EFFICIENT
 - ENJOYS A MOUNTAIN LIFESTYLE AND CAN HELP PROMOTE THE CULTURE OF ACC
- USE OF EQUIPMENT
 - FAMILIAR WITH AUTOMATIC TEMPERING MACHINES, SUCH AS THE SELMI PLUS EX OR EQUIVALENT
 - CAN RUN ENROBER
 - KNOWS HOW TO TROUBLESHOOT POTENTIAL EQUIPMENT PROBLEMS
 - CAN WORK WITH CHOCOVISION REVOLUTION TEMPERING MACHINES
 - CAN TABLE TEMPER CHOCOLATE WITHOUT THERMOMETER
- CHOCOLATE SKILLS
 - ABLE TO TEMPER CHOCOLATE BY TABLING, BY SEEDING AND BY USING AUTOMATIC TEMPERING MACHINE EQUIPMENT.
 - EXCELS IN BONBON COCOA BUTTER APPLICATION, DEMONSTRATIONS OF WORK WILL BE NEEDED
 - AIRBRUSHING
 - HAND PAINTING

- CANDY SKILLS
 - KNOWS HOW TO MAKE CARAMEL, TOFFEE, FUDGE, MARSHMALLOW AND HAS BASIC SCIENCE BEHIND CANDY MAKING

- PASTRY SKILLS
 - ABILITY TO CREATE PROFESSIONAL, SHOW-STOPPING PASTRIES

- FAMILIARITY WITH THE BEAN TO BAR PROCESS