



CANDY CHEF

Hourly Independent Contractor

ABOUT US:

Ensuring quality and authenticity by creating small-batch, handcrafted CBD gumdrops, Molly Jones offers a cutting-edge wellness experience that is equally delicious as it is beautifully packaged. Molly Jones strives to “spread the chill,” educating women on the benefits of CBD edibles. Packaged luxuriously in a candy box, each Molly Jones confection provides a delicious and beautiful experience for the customer from beginning to end. Available in both a low-dose version of 25mg and a high-dose version of 50mg, each gumdrop is made with simple ingredients by a local chef in small batches to ensure consistency in both dosage and quality.

ABOUT YOU:

We’re looking for a motivated, hardworking, and enthusiastic team member to help us be the best CBD gumdrop maker in the Bay Area. Ideally, it’s someone who embraces the scrappiness of a startup, has the optimism for an ever-changing industry, and is excited to grow with the company. As Candy Chef, you execute the making of Molly Jones gumdrops as orders come in.

As a company founded by a Mom, we understand the need for flexibility and a work/life balance so this position will have the autonomy to mostly work during whatever time fits best within your schedule so long as goals are being met.

REQUISITES:

- Passion for food, cooking and/or baking, gummy or candy making a plus.
- Experience a plus.
- Organized with a great work ethic.
- Must have strong aptitude for math (as it relates to ingredient measurements) and basic computer skills.
- Must be flexible and adaptable and enjoy being part of a growing company.
- Attention to detail, enthusiasm for the scrappy start-up mentality.
- Curiosity to test new recipes and flavors.
- Appreciates methodical, repetitive tasks.
- A clean general work space.
- Live in the San Francisco Bay Area.

...MASTER SOUS CANDY CHEF, cont'd:

RESPONSIBILITIES:

- Make confections in a clean environment with precision according to specific recipes and directions. Dose batches with perfect accuracy using the standardized metric system and following temperature and weight calibration procedures.
- Coordinate with founders on the standard of quality required of all confections converted into sellable units.
- Communicate regularly with founders on fulfillment of production goals and report any number of variables affecting that fulfillment.
- Keep prep and cooking areas clean and sanitized, adhering to Food Safety and Sanitation Programs.
- Manage and track batches and ingredient levels, record and label daily production.
- Safely use and operated cooking equipment and machinery.
- You will receive training and clear documentation of all processes and procedures in addition to regular communication to ensure success on the job.

- Hours
 - This is a part time position with payment based on batches completed.
 - 15-20 hours weekly. Please note: this is an approximation and may vary based on actual order flow.
 - Goals to be given weekly, employee to choose own hours based on fulfilling those goals. Employee to report weekly hours worked.