



## SOUS CHEF

*Hourly/Independent Contractor*

### ABOUT US:

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Ensuring quality and authenticity by creating small-batch, handcrafted CBD gumdrops, Molly J. offers a cutting-edge wellness experience that is equally delicious as it is beautifully packaged. Molly J. strives to “spread the chill,” educating women on the benefits of CBD edibles. Packaged luxuriously in a candy box, each Molly J. 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:

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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 Sous Chef, you work alongside other chefs and at the direction of our Fulfillment team to execute the making of Molly J. 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:

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- Passion for food, cooking and/or baking, gummy or candy making a plus.
- Organized with a great work ethic.
- Strong attention to detail and passion for high quality cooking.
- Appreciates methodical, repetitive tasks.
- Can keep a clean kitchen work space.
- 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.
- Live in the San Francisco Bay Area and willing to commute to the Molly J. kitchen in Sausalito, CA.
- Experience a plus.

### RESPONSIBILITIES:

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- Assist team of chefs with preparing ingredients and workspace, aiding within the gumdrop-making process, and cleaning up after each batch.
- Pre-mix ingredients with precision according to specific recipes and directions using the standardized metric system.

... SOUS CHEF, cont'd:

## RESPONSIBILITIES:

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- Pack finished gumdrops in appropriate boxes for fulfillment team.
- Communicate regularly with fulfillment team on batches needed each week as well as updates on inventory levels of each SKU.
- Keep prep and cooking areas clean and sanitized, adhering to Food Safety and Sanitation Programs.
- Manage and track ingredient levels and report to fulfillment team when reordering is required.
- Safely use and operate 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 paid hourly.
  - 10-15 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.