



Company Details Confidential



#JOB-2400014



Church Road, Tullamore, Co. Offaly, R35

PK29



No of positions : 1



Paid Position



39 hours per week



Dependent On Experience



30/06/2025



28/07/2025

How to apply

Application Method :

Not available



Open your camera
app & point here
to view this ad
online



Chocolatier – Artisan Chocolate Production

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Bon Chocolatiers is a premium Irish chocolate company based in Tullamore, known for our handmade chocolates, truffles, bars, and seasonal creations. We're looking for a creative, reliable, and hands-on Chocolatier to join our small and passionate team.

You don't need prior experience working specifically with chocolate, we're open to chefs, pastry chefs, or anyone with strong kitchen or food production experience who's eager to learn. We'll provide full training in chocolate techniques, tempering, moulding, and use of our equipment. If you're a fast learner with a good work ethic and a passion for high-quality food, we'd love to hear from you.

Duties and Responsibilities

Assist in the production of truffles, chocolates, bars, and other artisan chocolate products

Learn to temper chocolate (machine and hand-tempering – full training provided)

Prepare ganaches, caramels, and other fillings from scratch

Mould, pipe, cut, and decorate chocolates neatly and consistently

Package chocolates to a high standard of presentation

Help with seasonal product development and special projects

Follow HACCP and food safety procedures and maintain batch records

Clean equipment, tools, and workspace daily

Contribute to general production, cleaning, and stock organisation

Work collaboratively with the team in a fast-moving but friendly environment

Skills and Experience Required

Essential:

Experience in a professional kitchen, bakery, or food production environment

Strong attention to detail and pride in presentation

Fluent English (spoken and written) for following recipes and safety procedures

Willingness to learn and adapt quickly

Positive attitude, good communication, and reliability

An interest in creative food and premium handmade products

Desirable (but not essential):

Chocolate work or patisserie experience

Familiarity with HACCP or food safety systems

Note: Full training in chocolate production will be provided to the right candidate who is motivated and quick to learn. You'll work closely with our founders on new product development and seasonal collections while supporting the smooth running of the production kitchen.

- **Sector:** manufacturing

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Languages:** English C2-Master (Fluent)

(Desirable)

- **Ability Skills:** Catering, Creativity
- **Competency Skills:** Decision Making, Initiative, Leadership, Management
- **Additional Skills:** HACCP
- **Proximity Locator Distance:** 40 Kilometres