



*Beat the competition to your dream job*

# Turton Trail

Next steps in Training, Employment and Education

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Chocolate, chocolate and more chocolate! For some, Easter may have lost its true religious meaning and gained an obsession for the sweet things in life but can an obsession turn into a job?



To contact us  
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## Which careers are related to chocolate?...

Chocolate bridges a number of different job types ranging from the cocoa bean grower, to the artisan chocolatier, to the taster for quality assurance, to the sales team and of course the media based advertising team- not to mention the full support team at the business sites including: cleaners, maintenance, delivery, accountants etc. So chocolate really is big business with lots of opportunities.

Growing up in Birmingham near to Cadburys I still fondly remember the shift in wind direction bringing the smell of warm chocolate in the direction of my parents' house (now it is the smell of pies in Bolton!!). A number of the family were employed by Cadbury at the Bournville site and the best bit was that they had a special pass to buy chocolate that had failed to meet the high standards e.g. broken bars etc from the factory shop at ridiculously cheap prices.

## The artisan...

[source] Chocolatiers experiment with chocolate and other ingredients to make mouth-watering and fancy creations like truffles, bonbons and ganache. Depending on their level, chocolatiers also have other duties, which typically include:

- checking and examining production schedules to make sure that the correct amount of chocolates is properly made and delivered to customers
- assisting with preparing chocolate products
- ensuring cleanliness of kitchen and equipment
- controlling temperature and operating equipment when creating chocolate products
- discovering and testing new ingredients to create new chocolate concoctions
- tempering, moulding and designing chocolate to create masterful creations

- inspecting finished products to ensure quality.

### Essential Skills and Qualities

To be a chocolatier, you should have a passion not just for chocolate, but for culinary arts in general. To get ahead, you should possess the following aptitudes and characteristics.

- **Creative thinking skills:** Similar to other artists, chocolatiers must constantly rely on their creativity to create new chocolate masterpieces.
- **An adventurous nature:** A chocolatier never stops looking for new flavour combinations; they must always be willing to seek out ingredients and discover other ways to make new creations.
- **Patience:** Chocolate can be very challenging to work with; the slightest change in temperature can change its consistency and it is, therefore, essential that chocolatiers have patience (and lots of it).
- **Attention to detail:** Chocolatiers spend a lot of time working and perfecting their creations, so it's not surprising that a lot of them share this quality. It's also critical that they produce flawless work to stay on top of their field.
- **The ability to handle pressure:** A lot of things can go wrong in the kitchen, and a chocolatier must be able to handle every stressful situation with poise and grace.
- **Time management skills:** In most cases, chocolatiers will have to juggle several orders at any given point in time and missing a client's order is tantamount to career suicide. Being able to manage their time is therefore very important.
- **Marketing skills:** If you're new to the chocolate business, it's also crucial that you're able to market yourself well to attract potential employers and investors, should you hope to start your own business.

### Working Hours and Conditions

Chocolatiers are usually on their feet all day, balancing large trays of chocolate and perfecting the little details of their work.

They don't normally have fixed hours, because some creations can take longer than a normal working day (this [ancient Mayan temple chocolate replica](#) below took 400 hours to make!), but they usually start early as palates are still fresh in the morning.



It's also common to work during the holidays since this is the time that most orders usually come in (think: Valentine's Day and Christmas).

### Salary Prospects

As with most jobs, your salary will largely depend on your level of experience and expertise. According to PayScale's estimates, however, a chocolatier can expect an average yearly salary of £20,000 (but top artisans can earn 5 times this).

**[Source] CHOCOHOLICS, it's your lucky day - you could now be paid to eat chocolate for a living.**

Four new roles have opened up with Mondelez International, the firm behind Oreo cookies and Cadbury snacks, offering to pay you to taste chocolate and cocoa drinks.

Sweetest job ever? Apply to be a professional chocolate taster now

The company is looking for one "Chocolate & Cocoa Beverage Taster" and three "Chocolate Tasters".

To apply you'll need to have "taste buds for detection" and a "passion for confectionery". According to the job adverts, applicants also need to be "eager to try new and inventive products" and should have "a firm grasp of the English language".

You'll be working with a team of panellists to share opinions and collaborate to reach an agreement on taste.

### What you need to be a chocolate taster and how to apply

**HERE's what you need to do to apply for the tasty role:**

#### KEY RESPONSIBILITIES

- Be able to taste chocolate and cocoa beverage products and give objective and honest feedback.
- Work within a team of panellists to share opinions and collaborate to reach an agreement on taste.
- Use a clearly defined vocabulary to describe products and aid in the discrimination between products.
- Be consistent in the results given.
- Know the ethical and legal compliance responsibilities of the position; raise questions and concerns when faced with an ethical or compliance issue; apply integrity in all aspects of professional conduct.

#### QUALIFICATIONS

Formal qualifications are not required as training is given, but certain qualities are essential including:

- A passion for confectionary and taste buds for detection.
- Honesty when it comes to giving an opinion.

- Eager to try new inventive products.
- A communicative personality to build great relationships with your panel.
- A firm grasp of the English language.

#### HOW TO APPLY?

- To apply for the job click [here](#).
- The closing date for applications is 16th February.
- Due to an expected high number of applications for this role, if you have not heard from the company within 14 working days, it means your applications has not been successful.

Aside from the obvious benefit of getting to eat Cadbury chocolate and Oreo biscuits each day, the job also comes with a holiday allowance and pension as well as the option to purchase additional life assurance.

You'll be paid £9 per hour - which is more than the national living wage of £7.50 and the real living wage, which currently stands at £8.75 across the UK.

The part-time position asks for just 7.5 hours per week - with the shifts taking place between 09.30m and 12pm every Tuesday to Thursday or every Monday to Thursday from 3pm to 5pm.

The work will take place in a consumer science room at the University of Reading where some of the company's most exciting innovations are dreamt up.

But you'll need to be quick. You'll only have until February 16 to apply.

Mondelez International, the confectionery giant which Cadbury, Milka and Oreo, is looking for professional chocolate tasters to join its team in Reading

The new search comes a year after the company was almost overwhelmed by 1,500 applications in the first 24 hours after its original job advert was posted, with 6,000 applications received in total from as far afield as Australia and the USA.

The job advert was the fifth most viewed on LinkedIn last year.

To apply for the job click [here](#).\*\*\*

Although the 'apply by' date has already gone for the chocolate tasting jobs, if you click on the 'apply here'\*\*\* link at the end of the article you can find a huge range of chocolate related jobs including things like **microbiologist!!!**

Have a lovely Easter and may the Easter Bunny be generous to you!

