

Neuhaus – Workshop Chocolatier

TO DO

As a Workshop chocolatier, you are the driving force behind our chocolate experiences in our Atelier at Galerie de la Reine, Brussels. You are responsible, in collaboration with your colleague, for organizing and leading workshops, creating unforgettable chocolate experiences for our customers. You will particularly handle workshops in Dutch and English. You bring an abundance of entertainment, enthusiasm, and spontaneity to enchantingly present our product. Although there are commercial objectives, the emphasis is primarily on providing an immersive, enchanting experience.

- Coordinating and leading chocolate workshops and show-cookings for groups (up to 8 people).
- Actively engaging with customers and immersing them in an unforgettable chocolate experience full of entertainment.
- Enchanting customers and providing them with a unique experience based on your passion for chocolate and your ability to convey enthusiasm.
- Closely following Neuhaus etiquette and ensuring top quality.
- Providing customers with detailed advice and engaging stories about the history of Neuhaus.
- Supporting colleagues in the boutique with sales, inventory management, and cash register handling during busy periods.

TO BE

- You have received training as a chocolatier and possess relevant work experience in the field.
- You have a distinct talent for entertainment, with natural enthusiasm and spontaneity.
- Strong focus on quality, hygiene, and safety.
- Excellent proficiency in Dutch and English. Knowledge of French is a plus.
- You are flexible and willing to work on weekends.

TO OFFER

If you grow, we grow. We offer you a 30-hour per week contract and an inspiring environment full of challenges. A place where individuals have the space and opportunities to excel. Additionally, we provide an attractive salary, complemented by numerous fringe benefits. And, of course, plenty of Belgian chocolates.

https://www.neuhauschocolates.com/fr_BE/home