

Authentic Mexican Foods Ltd.

LFS 496 Production Assistant – Winter Term 2 2023

Mentor: Andrea Blendl

Position Location: 222 MacKay Road, North Vancouver, BC, V7P 3H4

Hours and Credits: 3 months at 9 hours per week (3 credits), OR 3 months at 18 hours per week (6 credits). January 9, 2023 - April 13, 2023.

Background

The Career Development Course aims to engage UBC students with their local food system and create opportunities to experience the working environment of a food sustainability focused organization. Students work alongside their mentor, food systems practitioners, and faculty to increase their understanding and knowledge of food systems work, from organic agriculture to food production methods, food-focused community engagement, and business management.

Specific Duties

The Production Assistant student will perform the following tasks:

- Participate in new product development for AMF's new and existing product lines
- Work directly with the owners to launch new products in the local market (farmers markets and retail stores), including production, packaging development and distribution logistics
- Assist in the production of new and existing products in a commercial kitchen
- Provide feedback on new products and work with the management team on making necessary recipe changes

Learning Goals

- Work with experienced kitchen staff to learn the ins-and-outs of a small business production line
- Experience first-hand the growth of a new product line for a small business
- Learn about the product development process, from production to packaging to distribution and sales, and how to scale product development for commercial sales
- Hone skills by supporting multiple functions including production, distribution and product development

Qualifications

- Must be a UBC student intending to register for LFS 496 for Winter 1 term
- Must pass a criminal record check for working with children and vulnerable populations
- Interest in and willingness to learn about urban farming, community education and nonprofits
- Education and/or experience in gardening, farming, cooking, ecology, or related fields preferred
- Experience with Google Suite, Microsoft Suite, and Social Media platforms
- Willing to work outdoors in all weather conditions
- Able to follow policies and procedures to ensure participant and staff health and safety

How to Apply

Submit a resume and cover letter to andrea@authenticmexicanfoods.ca.

All applications should clearly refer to the “LFS 496 Career Development Course” and position title when applying.

The cover letter should include an introduction, share why you want this position, and what you hope to gain from the position if accepted. Cover letters should be no more than 500 words.

Applications deadline November 27, 2022 at 11:59 pm.

About Authentic Mexican Foods Ltd.

Solecito Foods is a product line of Authentic Mexican Foods Ltd. (AMF) of fresh, locally-made, authentic Mexican food products made and sold in BC. The family owned and operated business was established in 2016 with the goal of building a brand that would bring the true, traditional taste of Mexican cuisine into a market where the demand for authentic, locally made ethnic cuisine is growing. AMF will be launching a new brand, complimentary to Solecito Foods, in January 2023.

Learn more at <http://www.solecitofoods.ca>.