## **Zimt Chocolates**

# Food Safety and Efficacy Management – LFS 496 Summer Term 2023

Mentor: Emma Smith at Zimt Chocolates

Position Location: 1336 Clark Drive, Vancouver, V5L 3K8 18 East Pender St (starting June 1,

2024)

Hours: 3 months at 18 hours per week starting May 2024.

Credits: 6 credits

## **Course 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.

### **Position Details**

The Customer Preference Data and Concept Development student would be responsible for interacting with customers at demos and markets, as well as creating online surveys targeted at our customer group to gain further insight as to their preferences. The student would also learn about our production processes to see how the customer preferences could be applied to develop products using our existing space and equipment.

The Food Safety and Manufacturing Efficiency Management student would be responsible for the completion of a robust SOPs for our operations, building upon the current rendition of the document. They would participate in some hands-on work, but would also have project components for at-home work completion as well. Specifically, this includes hands on production work, note taking and research for improving operations from a manufacturing standpoint. This perspective will give further insight to working on implementing our ERP software for inventory, manufacturing and invoicing.

Finally, should time permit within the program, the student may choose from a variety of marketing activities available- including researching for blog posts, creating some visual content, and marketing at events and in stores.

## **Learning Goals**

Communication is critical for any organization. Learning and applying effective communication skills would aid the student not only in their future careers, but in daily life. Part of the education for the student placed with Zimt Chocolates includes mandatory communications literature- this will be like a 'mini book club' where the student and supervisor will review and practice content. To apply this knowledge to tangible outcomes (product development) creates the cycle of the placement.

The learning goals are to develop practical skills for essential manufacturing applications- and to be able to take these skills and translate them into future food manufacturing/supply chain

environments. Essential aspects of food safety and manufacturing efficiency are valuable across a variety of specific industries, and can easily translate to future job positions.

Marketing provides a creative outlet to help bolster communication skills, as well as to convey very valuable information applicable to our organization's mission.

### Qualifications

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- Must be a UBC student intending to register for LFS 496 for the Summer 2023 term
- Must pass a criminal record check when 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, ecology, or related fields preferred
- 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 emma@zimtchocolates.com.

All applications should clearly refer to the "LFS 496 Career Development Course" 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.

### **About Zimt Chocolates**

Established in 2011, we are Vancouver's first vegan chocolate company. Zimt aims not only to create delicious products, but to do so with sustainability and ethics at top of mind- we have been using compostable cellulose packaging from day one and all of our ingredients are certified organic. Our goal is to grow as a company while keeping our ethics strong and accountable to those we aim to serve- those most vulnerable members of our planet. https://www.zimtchocolates.com