



FELCHLIN SWITZERLAND IS A LEADING MANUFACTURER OF PREMIUM COUVERTURE, CHOCOLATE AND THE FINEST INGREDIENTS FOR CONFECTIONERY PROFESSIONALS. OUR SUCCESS IS CHARACTERISED BY QUALITY, CREATIVITY AND FLEXIBILITY.

We are looking for a passionate pastry – chocolate Chef with a sales and entrepreneurial mindset, who is willing to improve and share their expertise as:

Chocolate Technical & Sales France & Asia Pacific

Responsibilities:

- Sales activities and technical expertise in France and the Asia-Pacific region
- Support of distributors, key accounts and customers
- Identify and develop new business opportunities
- Create an innovative customer experience, organising and conducting Chef seminars
- Regular travel to the relevant sales area

Profile required:

- You are passionate about both chocolate and the premium gastronomic world and you strive to enhance your expertise
- You set/achieve objectives in a customer-oriented, structured and efficient manner
- Professional background as a trained pastry chef/confectioner, a sales related further education is an asset
- 5+ years working experience in the confectionery business, B2B sales experience would be beneficial but is not essential
- Collaborative working style, with strong communication and professional presentation skills
- Proficiency in French and English, German is an asset

What we offer:

- Freedom to shape your own working methods in a medium-sized company
- Professional development opportunities and interdepartmental expertise
- Exciting challenges and an opportunity to work together with internationally renowned Chefs & Felchlin Ambassadors
- A sustainable and not numbers-based corporate culture

This position will be based in Ibach, Switzerland.

We look forward to receiving your complete application documents by e-mail. Direct applications are preferred.

MAX FELCHLIN AG

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