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Darrell Lea Summer Internship Program 2025 For Students

Description

Welcome to a world where cocoa and confectionery converge, and sugar takes on the most tantalizing forms. In the heart of Sydney, Darrell Lea stands as a testament to the art of crafting sweets. Join us on a mouthwatering journey through the tantalizing corridors of Darrell Lea, where passion meets palate, and innovation is as sweet as the treats we create.

Responsibilities

1. **Confectionery Alchemy:** As a member of the Darrell Lea team, you'll be responsible for turning the ordinary into the extraordinary. Craft delectable sweets that are nothing short of works of art.
2. **Quality Assurance:** Maintain the high standards that have made Darrell Lea a household name. Ensure that each treat is a delightful indulgence.
3. **Creative Collaboration:** Collaborate with fellow confectionery artisans to dream up new and exciting creations. Your input will be the icing on our cake.
4. **Customer Engagement:** Engage with customers, sharing your passion for our products and helping them discover the perfect sweet indulgence.

Qualifications

1. **Passion for Confectionery:** A deep love for sweets is non-negotiable. Your enthusiasm for all things sugary should be infectious.
2. **Attention to Detail:** Precision matters in the world of confectionery. Meticulous attention to detail is a must.
3. **Creativity:** Think beyond the traditional. Bring fresh ideas to the table and infuse our products with innovation.
4. **Team Player:** Confectionery crafting is a collaborative effort. Be ready to work harmoniously with your fellow artisans.
5. **Adaptability:** In the ever-evolving world of sweets, adaptability is key. Be open to learning and embracing new techniques.

Experience

While prior confectionery experience is a plus, it's not essential. We value enthusiasm and a willingness to learn just as much as expertise. If you have a background in culinary arts or a knack for creative endeavors, we'd love to hear from you.

Skills

1. **Candy Crafting:** Master the art of creating candies, chocolates, and other sweet delights.
2. **Palate Sensitivity:** Develop the ability to distinguish subtle flavors and make adjustments accordingly.
3. **Innovation:** Bring fresh ideas and unique twists to traditional recipes.
4. **Customer Engagement:** Communicate effectively with customers, sharing

Hiring organization

Darrell Lea

Employment Type

Intern

Duration of employment

6 months

Industry

Chocolate Confectionery Food and drink

Job Location

Sydney, Australia, 2020, Sydney, Australia

Working Hours

8

Base Salary

10

Date posted

December 20, 2024

Valid through

28.09.2026

your knowledge and passion.

5. **Time Management:** Confectionery production is often time-sensitive. Efficiently manage your time to meet deadlines.

Job Benefits

1. **Sweet Discounts:** Enjoy generous discounts on all Darrell Lea products and be the first to taste our latest creations.
2. **Creative Freedom:** Express your creativity and contribute to our ever-evolving menu.
3. **Training and Development:** We invest in our team's growth, offering opportunities to enhance your confectionery skills.
4. **Positive Environment:** Join a supportive, passionate team that's dedicated to making the world sweeter.
5. **Satisfaction Guaranteed:** Take pride in crafting treats that bring joy to people's lives.

Contacts

Ready to embark on this delicious adventure? Send your resume and a cover letter detailing your sweetest achievements. We can't wait to meet the next confectionery artist who will help us continue to sweeten Sydney, one treat at a time.