

Lake Champlain Chocolates



Lake Champlain CHOCOLATES®

ABOUT

Lake Champlain Chocolates started on a dare. In 1983, Jim Lampman, owner of Burlington, Vermont's acclaimed Ice House Restaurant on the Lake Champlain waterfront, was buying expensive boxes of chocolates as gifts for his staff. One day, his pastry chef, a man of high epicurean standards, took Jim aside after receiving one too many boxes. "These chocolates are terrible," he confessed. "All right then, you do better!" Jim challenged him. In 1998, we moved to our present location at 750 Pine Street. We make all of our chocolates in one 24,000 square foot building. During peak season, we're nearly 100 people. The growing team at Lake Champlain Chocolates continues with the highest standards of chocolate-making Jim began with twenty years ago, and still uses only the freshest, natural ingredients.

Connect with Lake Champlain Chocolate

Website: www.lakechamplainchocolates.com

EMPLOYMENT OPPORTUNITIES

[Seasonal Manufacturing, Packaging, & Shipping Associate](#)

Full Time, 40hrs/week, Seasonal, Monday-Friday shifts.

[Sales Associates \(AKA Chocolate Ambassadors\)](#)

Full Time & Part Time, Church Street, Pine Street, & Waterbury locations

Apply: by sending resume and cover letter, and list of three references to:

employment@lakechamplainchocolates.com