**Peterbrooke Chocolatier**

<http://www.peterbrooke.com/>

**Manufacturing Peterbrooke Chocolatier,** Inc. was founded in 1983 in a quaint historical neighborhood in Jacksonville, Florida known as San Marco. Phyllis Geiger, named her business after her children Peter and Brooke. Phyllis has translated her European training of making fine chocolates into a truly American experience.

The manufacturing process includes the following steps:

• **Innovate**

* 1. Like fine artists, Peterbrooke Chocolatier creates its mouth-watering masterpieces by skillfully blending special milk, dark and white chocolate molded, enrobed and hand-dipped. Lusciously enrobed creamy fondant centers, cordial cherries, buttery toffee and handmade truffles. Fresh picked strawberries that are hand-dipped daily.

• **Design**

With great ideas and innovations, the company must design new chocolate shapes and rappers that are fun and eye catching.

* 1. • **Fabricate**
  2. Over the years, Peterbrooke Chocolatier has achieved incredible popularity and loyalty among its customers because of its creativity, service and unwavering dedication to using only the highest standards for quality and freshness in its ingredients.
  3. • **Test**

Quality control is an important part of the processes in the company; it ensures the best product for their valued customers.

**Career Opportunities –** contact Company directly for information on opportunities at different levels

**Education Level and Position Requirements –** contact Company directly for information