



Hiring Position: Operations Intern

Atlyss Food Co Bio & Mission Statement:

[Atlyss Food Co](#) is a weekly Charleston-based meal delivery service. It developed 3 years ago from noticing a void in the market for a healthy, delicious, and local weekly meal service.

Jennifer Gaddy, founder and owner, is an environmental advocate and chef who was deeply affected by the amount of food waste she experienced working in high-end restaurants. Thus the importance of Atlyss sourcing our ingredients locally and crafting the menu according to the season keeping dietary preferences in mind: Vegan, vegetarian, regenerative farmed meat options, low sugar, etc. By preparing meals according to order, we limit food waste and only use what we need. Through using compostable packaging we limit harmful waste thus creating a cleaner footprint. By shopping locally we help the local economy and bring nutrient-density and freshness to our customers' meals. Atlyss' mission is to deliver the highest quality food in the most sustainable way possible.

At Atlyss we believe in a life-work balance. We are a team of passionate individuals who love food, the environment and enjoying life.

This position is for someone who cares or is interested in learning more about sustainability/ environmentalism, small business/ entrepreneurship within the food and beverage industry and/or how to manage a team. You'd be interning to help cover the many tasks of the Director of Operations.

Hours: 15-20 hours/week for 4-6 months

Starting: October or November 2022 - March or May 2023 depending on availability.

Intern Job Description:

- *Management:* Helping maintain the delivery driver and farmers market vendor schedule via Sling Scheduler. Helping keep the business organized and running on time by checking inventory: ordering packaging, printing stickers, labeling packaging and organizing according to the weekly orders
- *Kitchen:* Helping our kitchen manager portion/plate meals for the weekly orders
- *Customer Support:* Checking emails and text messages
- *Marketing:* Being part of the team to continuously brainstorm ways to better grow the business, networking, social media, and maintaining affiliate programming.
- *Creative Opportunity:* Are you a photographer, graphic artist, cook, computer coder? What are your skills that you could bring to the table? Let us know! We wear many hats and having that skill sets you apart.

Why Interning with Atlyss is a great opportunity and unlike other internships:

This isn't an internship where you're running to get coffee for the office or printing files and doing mundane tasks the majority of your time. This is a position where you're hands on in all of the many areas of running a small business. This is for the entrepreneur, the person interested in running a successful hospitality business, or even wanting to learn how to become a manager of a company one day. This is a position who can wear many hats or has multiple skill sets. We encourage the "jack-of-all-trades" quality here at Atlyss.

Availability:

Wednesday- Sunday's at 20 hours/week

Ideal Intern Qualities:

- College student studying business, hospitality, food & beverage, management
- Entrepreneurs looking to gain experience running a growing small business
- Interest in Sustainability and Business Environmentalism
- Focused and Timely (Can complete tasks quickly and efficiently)
- Always one step ahead
- Team Player

The Position is Unpaid, but compensation includes: A 5-Day Atlyss Basic Package (Lunches & Dinners) per week. A letter of recommendation will be granted at the completion of the internship and a job with the company may be available.