**UNCLE CLAY’S HOUSE OF PURE ALOHA | JOB OPPORTUNITY**

**POSITION:** HOPA FOOD PRODUCTS CULINARY DEVELOPER

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### JOB DESCRIPTION

The “HOPA Food Products Culinary Developer” will play an important role in furthering our organization’s Pure Aloha mission by serving the pivotal role of developing recipes and manufacturing processes for various unique, ono, and local “HOPA Food Products”.

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<th>ABOUT</th>
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<td>HOPA is a Hawaiian treat shop and social enterprise on a mission of inspiring a movement of Pure Aloha, one person, one relationship, one community at a time.</td>
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Since launching in 2011, our House in Aina Haina Shopping Center has handcrafted and served over 60,000 all-natural, homemade, and local shave ice to guests from around Hawaii and the world. Currently, HOPA is ranked as the #1 “Restaurant in Oahu” (of over 2,400) on Trip Advisor.

HOPA is in the process of developing it’s own line of shelf-ready snacks to provide more options to our ‘ohana and to recapture the flavor of our former crack seed and candy shop (“Doe Fang”). Only now instead using all-natural ingredients and focusing on local sourcing for a truly “ponolicious” offering.

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### SPECIFIC RESPONSIBILITIES

The HOPA Food Products Culinary Developer will be responsible for:

- Developing 3–4 original recipes of ginger snacks for a special collaborative project with the Hokule’a Worldwide Voyage. Over one month of completed research recipe development will be shared to kick-start the process.

- Developing 2–3 original recipes for other local snacks to be included in the HOPA Food Products line.

- Creating standard manufacturing procedures for all recipes to ensure consistent bulk preparation of a high-quality final product.

- Working closely with Uncle Clay/Bronson: weekly update meetings/taste tests, exploring competitors’ products, collaborating to fit product development with marketing strategies, training on making the product.

- Designing and coordinating product taste tests to get valuable feedback
**Job Requirements**

**Qualifications:** this position requires in-depth culinary skill, a high level of culinary creativity, nutritional knowledge, interest in local-sourcing and our local food system, ability to work closely and collaboratively with Uncle Clay/Bronson, and a sincere shared passion for the company’s Pure Aloha vision.

**Time/Hours:** Estimated 4–5 weeks (early August to September), estimated 15 hours per week, best fit to your personal schedule

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**Compensation**

**Pay:** $600 total, 50% paid at start of job and 50% paid at completion of job

**Other Benefits:** potential for long-term hire, development of culinary skills to strengthen resume, gain valuable business experience by working with a progressive entrepreneurial company, personal satisfaction of contributing to a social enterprise like HOPA

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**To Apply**

Interested applicants please send your resume and a cover letter explaining why you would like this position and why you feel your particular skills and experience best fit this opportunity:

Bronson Chang, Co-Founder & Partner
bronson@houseofpurealoha.com / 808.358.0228

For more information on Uncle Clay’s House of Pure Aloha, please see our website: [www.houseofpurealoha.com](http://www.houseofpurealoha.com).