



Come make amazing hand-crafted confections at the Old Mill Candy Kitchen in Pigeon Forge, Tennessee!

We are seeking a confectioner versed in small, handmade batches of our specialty treats such as caramel, fudge, and taffy. Your job will be to mix and cook candy ingredients by following recipes to produce our time-honored confectionery products. Much of the work is done by hand: cooking candy and pouring onto cooling slabs, chocolate work, kneading and machine-pulling candy too. You'll need to bring your experience and great candy kitchen instinct to evaluate candy qualities like color, texture, and flavors. This position may also direct assistant candy makers and p/t seasonal help.

Please send resume to Gale Caylor  
Director of Human Resources  
[gcaylor@old-mill.com](mailto:gcaylor@old-mill.com)