

# MARKETING/TRAINING INTERN POSITION ATLANTA

Epi Breads, a world class bakery with three locations across the country, is on a mission to Create Customers and Team Members for life. For over 30 years, Epi Breads has manufactured value-added, innovative bread products for the world's premier food companies. Our corporate structure has allowed us to uniquely give back to our employees, communities and neighbors. At EPI Breads, we embrace the concept of sharing ideas and working as a team throughout all levels of our organization. Through educational and professional initiatives, our entire team learns and grows together and we are always committed to each other's success. Helping people grow is part of the EPI Breads culture. We are seeking an energetic and engaged Marketing/Training intern to join our family in Atlanta.

## Intern Duties and Responsibilities

Reporting to our Culture/Branding "Cheerleader" your mission will be to facilitate our training initiatives and market Epi as "The Employer of Choice" in each of our locations to potential applicants. Working alongside our Learning Systems Creator, you will have a major impact on the success of our Team Members careers and Epi's strategic goals of employee retention. This is a full time salaried position located in our Support Services office in Atlanta. An 18 month internship is necessary.

### Communication/Marketing Initiatives:

#### Internal

- Management of internal communication tools (newsletters, digital board, app)
- Contribution on event organization (help for organization and communication)
- Development of internal marketing projects to reinforce empowerment and engagement
- Create and build an intranet and kiosk solution for plant employees (no internet access)
- Working with Human Resources and Learning Systems, continue to build, populate, and analyze results of our Onboarding and Paycom hiring/learning platform.

#### External

- Development of the Epi employer branding (social media, job board, website)
- Contribute and revamp existing website in collaboration with a web designer (budget, platform, content, design).
- Producing content for social media (Photos, videos, illustration for Facebook, Linked In and YouTube).

### Training/Education Initiatives:

- Become an integral part of our new project launched last winter to implement trainings program and championship programs throughout our 3 plants.
- Animation and support of the trainers community (help, provide tools, improvement of their methods)
- Develop internal marketing (create catalog, promotion tool, etc.)
- Coordination of the roll out of the project in different plants.
- Follow up of the result of the trainings
- Identify barriers, provide game plan solutions
- Actively participate in Train the Trainer initiatives (Explain the process and the tools)
- Help in the creation of training content that is relevant to our business and our brand.
- Manage databases and input information, data, and records
- Update and post supervised social media and website content; respond to web correspondence, social media posts, and emails

## What we need from you:

- Education: Masters degree in Marketing or Business is required
- 2-3 year experience with Internet/Social Media platforms
- Experience with Paycom or Enterprise HR Systems
- Proficient in Microsoft Office, Adobe, Excel
- Rigorous, organized, self-starter. Solid communication skills. Attention to detail.
- Adaptable to a changing business environment
- Demonstrated ability to achieve positive results through influence, leadership, and coaching.
- Strong organizational skills with an attention to detail and accuracy.
- Demonstrated analytical and critical thinking skills.
- Ability to work independently and be a highly motivated team player.
- Energetic and creative.
- Comfortable working with/training people with ALL levels of education.
- Patience and Empathy are personal traits needed in this position.
- English and Spanish preferred (intermediate)

## What we offer in return:

- Competitive compensation
- Visa assistance
- Vacation and Holiday Pay
- Enjoy parties, celebrations, and of course, lots & lots of awesome breads.