



Artisan Pizza Maker

Job Description:

Responsibilities

- Preparing pizza dough and various ingredients for toppings
- Cutting, grating, or slicing toppings as needed
- Placing and removing pizzas from the ovens
- Processing incoming special orders and notifying upon completion
- Keeping the workstation clean, organized, and safe
- Documenting product transfers, waste, and spoilage
- Operating all equipment in a safe and proper manner

Requirements and skills

- **Experience as a pizza chef or similar experience**
- **Familiarity with all professional kitchen equipment**
- **Understanding of food safety practices**
- **Excellent time-management skills**
- **Ability to remain calm and focused in a fast-paced environment paying attention to specific order details to support customer satisfaction**
- **Team spirit, with a customer-focused attitude**
- **Flexibility to work afternoons and weekends**
- **Certification from a culinary school is a plus but not essential**

Job Types: Full-time, Part-time, Permanent

Part-time hours: 20-40 per week