

## **Pizzaiolo - Experienced Pizza Chef**

at CANDLEBAR, Granary Wharf, Leeds

### Salary

£Negotiable (dependent upon level of experience)

We are looking for a creative, skilled, organised, reliable, calm, enthusiastic individual with pride of appearance and a positive attitude who works well within a team.

If you have a genuine passion for Pizza, are interested in serving top quality, delicious, fresh food and can provide excellent service to our guests then we want to hear from you.

You will be joining a highly experienced team in our new central Leeds venue. You will support the operation of the kitchen and Head Chef on a day-to-day basis.

Our innovative menu consists of authentic wood-fired pizzas, specialist sides and high-end sharing boards. The venue boasts brand new kitchen facilities in an open plan design facilitating pizza preparation in full view of the customer. We therefore expect candidates to be willing and able to interact with guests in an informative and friendly manner. Being ready to impart their knowledge, recommendations and promote all our products.

Experience in pizza making and working within a fast paced kitchen is essential. The ideal candidate would have fresh dough experience and demonstrate creative flare.

### Duties to include

- Dealing with suppliers
- Carefully managing the preparation of all ingredients
- Maintaining accurate food ordering and stocking levels of all kitchen materials
- Managing wastage and portion control
- Maintenance of equipment, working safely around the kitchen, monitoring and dealing with issues
- Opening and closing of the kitchen
- Cleanliness & hygiene of the kitchen and associated areas
- Strict adherence to Food Safety standards
- Work closely with the Head Chef and Company Food Development Manager in the design, costing, review and promotion of the Menu
- Adherence to company policy and procedures at all times

The successful candidate will undertake an intensive training program which will bring you up to speed so you are able to fulfil your job role 100%. You will be required to learn and understand all of our food menus and get on board with the company culture. The successful candidate will also have an understanding of how vital the relationship is between kitchen and front of house teams.

We offer competitive rates of pay, the opportunity for real career progression (most of our Head Chefs have been promoted from within) and the chance to work for an award winning company that is fast expanding.

Apply now by uploading your C.V

We look forward to hearing from you.

The Recruitment Team  
(Ossett Brewery Taverns)

Required:

- Permit to work in UK
- Fluent in English

Preferred:

- Experience working in Pizza Kitchens
- Passion for delicious food
- Food Hygiene Level 2 or 3

Hours of work:

Part time position approx. 20-25 hours per week split across 5 days