

Job Description: Pizza Chef - Loft 56**Summary of the Role:**

The main duties of a pizza chef include preparing pizzas from our menu or based on customers' orders. Baking a wide variety of Pizza doughs, including garlic breads and wood fired flat breads. Preparing fresh tomato, pesto and other dip selections.

Main Duties:

- Preparing pizzas from our menu or based on customer's request.
- Baking a wide variety of Pizza doughs, including garlic breads and wood fired flat breads
- Prepare paninis, sandwiches, toasted sandwiches, and wraps from our menu or based on customer's requests.
- Preparing fresh pizza toppings and other dip selections
- Light up pizza oven
- Clean pizza oven

Maintain supplies for pizza oven

- Prepare and maintain fresh supplies for pizza toppings
- Assist other chefs or general kitchen assistants in any other duties requested.
- Monitoring food stock and resting orders as required
- Recommend new recipes to update menu
- Maintain a clean cooking station and sterilise equipment

Pizza Chef Requirements:

- Work experience as a Pizza Chef or similar role in a restaurant
- Hands on experience with preparing and baking pizza dough
- Familiarity with professional kitchen equipment and pizza oven
- Available to work busy hours including weekends and evenings
- Sound knowledge of food health and safety regulations
- The ability to stand for extended periods
- The ability to work in a fast paced environment
- The ability to work as part of a team
- Excellent organisational and time management skills
- Effective communication skills