Pizza Chef

Job Description:

The **Pizza Chef** prepares specialized pizza for guests at restaurants. They also assist with operating all kitchen equipment, maintaining the kitchen, cooking other restaurant menu items. They prepare various kinds of pizzas, depending on customers’ orders, and ensure that food safety guidelines are adhered to. Working as a pizza chef allows for greater control and creativity of the types of pizzas that are placed on the menu. They collaborate with restaurant owners and executive chefs to create pizzas that reflect the current industry trends.

Job Responsibilities:

* Sets up the pizza maker station.
* Ensures brick oven is at correct temperatures
* Ensures baking ovens are at correct temperatures
* Prepares and cooks all foods when ordered.
* Sizes pizza dough to pizza size as ordered
* Stretches pizza dough without tearing or making too thing in places
* Stores ingredients at the appropriate temperatures in the appropriate containers or wrappings
* Sets up and sees that pizza maker station is ready to serve fifteen (15) minutes prior to food service.
* Make sure that all food is of the highest possible quality before leaving the window.
* Overseeing see that all food prepared is of consistently high quality and that portions are consistently controlled.
* Covers, dates and neatly stores all meat and poultry
* Cleans and sanitizes the meat station.
* Sets up, maintains and breaks down prep station.
* Notifies manager in advance of all expected shortages.
* Report to work in uniform at posted scheduled times.
* Ensures that work station and equipment are clean and sanitary.
* Adheres to state and local health and safety regulations.
* Maintains neat professional appearance and observes personal cleanliness rules at all times.
* Maintains safety and security in work station.
* Assists with other duties as instructed by the kitchen manager
* Inform supervisor of any items that were unfinished before service.
* Properly store all food, which must be covered, dated and rotated on a daily basis to ensure proper portion control and quality.
* Follow all safety procedures for operating and cleaning all machinery at all times.
* Inform management of any problems concerning food quality or production control.
* Inform management of any problems with equipment or supplies
* Follow “Clean as you work” policy; responsible for sanitation and cleanliness of station at all times.
* Maintain high standards of quality and appearance for all food prepared and served.
* Wear clean uniform at all times.
* Attend all kitchen employee meetings.
* At the end of the shift, clean entire station, including reach-ins, shelves and steam table.
* Return all unused food to walk-in onto proper shelf
* Keep walk-in clean and organized at all times.
* Clean any kitchen equipment used immediately following its use.
* Must be able to work weekends and holidays as well as overtime.
* Perform other duties as assigned.

Job Qualifications:

* High School diploma or GED required
* Associates in culinary arts or related field preferred
* Experience as a brick oven Pizza maker

Opportunities as a brick oven pizza maker are available for applicants without experience in which more than one brick oven pizza maker is needed in an area such that an experienced brick oven pizza maker will be present to mentor.

Job Skills Required:

* Working knowledge of the fundamentals of cooking.
* Working knowledge of kitchen equipment
* Ability to make and work with dough
* Understanding of how heat is distributed in brick ovens and cook times for different thickness crusts and toppings
* Understanding of baking times for different crust thicknesses and types of toppings
* Ability to stretch pizza dough without tearing
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders