
Job Description

Pizza Chef Advert

Hot Numbers Coffee Ltd is a vibrant and independent coffee roasting business serving fresh and exciting food at our three busy cafés in Cambridgeshire. Our Roastery Café in Shepreth is also the base for our commercial bakery and pizzeria.

We are looking for creative and efficient individuals to join us at our café in Shepreth. We are continually expanding our kitchen leading us to now having an extremely popular pizzeria! Working with our own sourdough culture we produce our dough on site daily and use the best possible ingredients for our toppings. We're growing quickly and are extremely proud of our pizza offering and looking to grow it further.

We are looking for hardworking pizza chefs that can work closely alongside our kitchen to help us produce and serve the highest quality pizzas. You must be able to run a smooth and efficient service, help with stock rotation of ingredients as well as work alongside our bakers with daily dough production. The ideal candidate would ideally have experience working with sourdough pizza dough but this is not a necessity.

We currently operate two pizza nights on Friday's and Saturday's which run from 12pm until 9pm, and through the week along side the brunch menu from 12pm until 3pm when our kitchen closes.

Main Duties and Skills:

- Running a quick and efficient service
- Maintaining excellent food presentation
- Prepping fresh ingredients to be used during service
- Maintaining a high level of food safety and cleanliness
- Dough preparation within the bakery area
- Stock control and management
- Ordering and receiving deliveries

Person Specification:

- Experience of working in a food preparation environment
- Skilled in multi-tasking and time management
- Adhering to SFBB standards
- Passion for pizza and an understanding of modern pizzeria preparation
- Enthusiastic and engaged with an ability to cope under pressure

Work Benefits:

- Variety of shifts patterns (early and late starts) with no split shifts
- Option to cross-train between kitchen and bakery
- Actively encourage product development
- Innovative Kitchen and Pizza Menu
- Free lunch and hot drinks on shift
- Discounted food and retail products for staff at all three cafés
- Safe onsite cycle parking and cycle path between The Roastery Café and Cambridge
- Free car parking
- Inspiring location with sunny garden
- Friendly and vibrant team

Hours of work:

Ability to work early mornings and weekends is a must. Our kitchen shifts start from 6.30am with later shifts available on our twice-weekly pizza nights. Our standard contracts are 40 hr/week over 5 days, to be negotiated with the successful applicant. We operate as a business seven days a week.

Successful candidates must be able to work independently or as part of a team and should have a flexible approach to the job, with excellent time keeping standards and attention to detail being critical. We are looking for someone who takes pride in their work and the products that they produce. Previous experience in a professional food environment is desirable, however in-house training may be available to promising applicants without experience.

Hourly Rate: Negotiable dependent upon experience.

Pay increases are awarded on merit through regular appraisals.

Job Types: Full-time, Permanent