



## JOB VACANCY PART-TIME PIZZA CHEF

We are currently building a wood-fired pizza oven in the old brewery house within our pub's courtyard in Harbottle, near Rothbury, Northumberland - and are looking to employ a part-time Pizza Chef to help us establish and run the facility, most likely from late May 2020.

Experience in a commercial kitchen is essential, ideally with pizza making skills.

### **Job Role**

- Creating and developing the menu
- Making the pizza dough, sauces and bases
- Preparing pizza toppings and salad ingredients
- Firing the pizza oven
- Making and cooking high quality pizza (plus side salads and chips)
- Boxing up the pizzas and other foods, and serving these to customers
- Maintaining stock levels of all ingredients
- Keeping the kitchen and pizza areas clean and tidy
- Maintaining excellent safety and food hygiene standards

### **Person Profile**

- Enthusiastic and courteous
- Team player
- Excellent attention to detail
- Flexible with a can-do attitude
- Works efficiently and effectively to a high standard
- Remains calm under pressure

### **Hours**

To begin with, the hours will be: 4pm until 10pm, Friday and Saturday (12 hours per week) although some flexibility will be required as the pizza business develops.

**If you like the sound of this, please email your CV with reasons for applying to Karen and Phil at [info@thestarinnharbottle.co.uk](mailto:info@thestarinnharbottle.co.uk) by 3<sup>rd</sup> May 2020.**