

Role Summary:

We are looking for an enthusiastic Pizzaiolo to work in our brand new, 60-seater pizzeria which will be the latest addition to the Killruddery Yards.

The successful candidate will be responsible for working with Killruddery's Head Chef Niall O'Sullivan, to prepare sourdough pizza, hand stretching dough and cooking with an authentic Italian pizza oven. You will also be responsible for food preparation and maintaining hygiene standards, preparing sauces, toppings, stoking up and managing the wood-fired pizza oven and creating high quality wood-fired pizzas for our customers on demand.

The perfect candidate should have at least 2 years experience working as a Pizzaiolo with pizza oven and will be available to work weekends.

Main areas of responsibility:

- Hand rolling open dough by hand
- Cook high quality, wood-fired pizzas on demand
- Monitor and ensure that the production, preparation and presentation of food are of the highest quality at all times
- Able to handle pressure calmly and professionally
- Passionate about producing high quality foods, working with ingredients that have been grown and reared at Killruddery

Requirements:

- Minimum of 2 years experience working as a Pizza Chef
- A minimum of 2 years working a pizza oven
- A good knowledge of health and safety, hygiene, HAACP
- Passionate about producing high quality food and working with fresh produce grown on our Estate
- Carry out the Kitchen's Standard Operating Procedures correctly
- Monitor stock rotation, check deliveries and returns
- Ensure the highest quality dishes are consistently produced
- Good communication skills and command of spoken English
- Means of transport a bonus but not essential

To apply, please send a detailed C.V. with cover letter to resourcing@killruddery.com