



LegacyCityGroup.com

PIZZA CHEF

Legacy City Group takes a professional, hands-on approach to all aspects of design, development, construction and management. LCG focuses on commitment to quality, community, financial responsibility, ethics and the environment, while carefully working to preserve and enhance the natural quality of the area.

From site selection to in-depth planning and site analysis, the company takes a responsible approach to land stewardship and development while creating financially sound and economically viable properties.

We do more than redevelop properties, we build communities.

General Purpose

Legacy City Group is looking for a professional Pizza Chef to join our restaurant. As a Pizza Chef, you will be responsible to prepare pizzas quickly and consistently in line with our company standards. You should have an experience with different pizza types and be available to work amid business hours. Your main goal will be to help increase customer satisfaction by preparing high-quality pizzas.

Annual Salary Range: \$38,000 - \$42,000 *Depends on experience

Key Responsibilities:

- Make pizzas based on custom requests from our menu.
- Carry out instructions received by the head chef.
- Monitor food stock, maintain supplies and place orders when required.
- Utilize less traditional ingredients to engage a larger audience (for instance vegan lover, cheddar-cheese and gluten-free flour consumers).
- Prepare and cook starters or appetizers like pizza sliced bites, mozzarella cheese sticks, bread, servings of mixed green salads etc.
- Suggest recipes to renew our menu and draw in more clients.
- Check and put away deliveries as required.
- Clean and sterilize kitchen equipment and tools before utilizing and maintain a cooking station neat and clean.



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Education and Experience

- Proven experience as pizza chef
- Outstanding communication and leadership skills
- Up-to-date with culinary trends and optimized kitchen processes
- High school Diploma or Diploma from a culinary school.
- 3 years work experience as a Pizza Chef.
- Proficient with preparing and baking pizza dough.
- Familiar with all professional kitchen equipment (e.g. brick or stone oven, dough sheeters etc).
- Outstanding understanding of food safety practices and hygiene.
- Excellent team spirit with a customer-focused attitude.
- Flexible to work in shifts including weekends and late evenings.
- Capable to remain calm and focused in a fast-paced environment.
- Credentials in health and safety training
- Degree in Culinary science or related certificate

Key Competencies

- Creativity
- Motivation
- Communication skills written and verbal English
- Planning and organizing
- Purchasing
- Safety Regulations
- Maintaining Quality
- Prioritizing
- Problem assessment and problem solving
- Attention to detail and accuracy
- Flexibility and Adaptability
- Teamwork