

Position Opening: Pizza Maker/Cook

We are recruiting a Pizza Maker/Cook to join our crew. Experience in making pizza or cooking in a wood-fired oven is preferred; we are willing to train the right motivated person with a culinary background. The candidate must be able to work quickly and under pressure, be adaptable, positive and receptive to coaching. They must have an excellent work ethic, attention to detail and motivation to be a team player. The candidate will be responsible to perform as needed all aspects of pizza making including tossing/topping/cooking pizzas, preparation of meats and vegetables, stocking ingredients, cleaning of pizza station (including sweep/mop) and other back of house or opening/closing duties as assigned.

Salary: \$13-\$18/hour DOE

Job Type: Part to full time, must be available for nights/weekends and summer holidays/events.

Seasonal or Long Term position: April/May extending through October, some flexibility. There is an opportunity for long term employment and growth within our company.

Responsibilities & Desired Skills and Abilities

- Dough making, scaling and rounding
 - Lift 25lb bags of flour, and lift full dough bowl out of mixer stand
 - Measure ingredients and cut/weigh dough balls on kitchen scale
 - Round dough balls and prep dough trays
 - Move dough trays in/out of cooler to cool, vent, or warm as needed for service
- Stretch, sauce and top pizzas to order in fast-paced service environment
 - Read and understand HSP Ticket Language
 - Learn our menu and proper portions for toppings on slices and 12", 14" or 16" pies
 - Effectively hand-toss pizza dough and assemble pizzas in a timely manner
 - Requires organization, consistency, attention to detail and multitasking
- Cook pizzas in our wood-fired oven; complete the process from putting pizza in oven, rotating and removing finished pizzas
 - Operate a wood-fired oven, handle firewood and kindling, use oven tools and pizza peel
 - Coordinate with other cook to ensure completion and appropriate timing of orders going out
- Perform Pizza Maker duties in an open-line setting, working closely with others in tight quarters
 - Strong communication, ability to focus under pressure and to follow directions
 - Prepare menu items in cooperation with other cook on the line
 - Project hospitality and provide friendly customer service to guests
 - Maintain cleanliness and good appearance of yourself and the restaurant
- Preparation of pizza ingredients including washing/chopping/slicing vegetables, weighing/cooking/cutting meats, labeling ingredients and pulling stock from freezers and dry storage as needed
 - Use prep systems consistently for quality control and portion control
 - Effective time management
- Follow at all times excellent sanitation, food handling and safety procedures in all stations
- Clean pizza station after service, including topping containers, coolers, range, stainless steel and sweeping & mopping the floor.
- Must have the ability to be on feet for several hours at a time.
- An Alaska Food Handler's card is required. Classes are available online, cost \$10 and are valid for one year.

To apply, send Resume and completed Application (including References) to harborsidepizza@gmail.com or apply in person. Our Employment Application is available online at www.harborsidepizza.com.