

NORVEGIA

Riferimento	EURES Norvegia
Mansione	Pizzaiolo
	About Us - we have three kitchens: a pizza kitchen with a wood-fired oven from Modena, a grill kitchen with a Josper Grill, and a sushi kitchen. In addition to our unique dining experiences, we offer a concert venue with weekly events and a bowling alley. Position: Pizzaiolo Employment Type: 100% permanent position Start Date: As soon as possible We are looking for: A dedicated and skilled pizzaiolo who is passionate about making authentic wood-fired pizza. You will be part of a dynamic team in our pizza kitchen and help deliver amazing dining experiences to our guests. Responsibilities: • Prepare and cook pizzas in our wood-fired oven from Modena. • Ensure high quality and consistency in all pizzas served. • Maintain cleanliness and order in the kitchen. • Collaborate with the team to achieve efficient operations and outstanding customer service. Qualifications: • Experience as a pizzaiolo, especially with wood-fired ovens, is highly desirable. • Passion for food and a strong work ethic. • Ability to work in a fast-paced environment and handle multiple tasks simultaneously. • Good communication skills and ability to work well in a team. We offer: • An exciting workplace in the world's northernmost town. • The opportunity to work with state-of-the-art kitchen equipment. • A creative and inspiring work environment. • Competitive salary and good working conditions. • Assistance with finding housing and covering travel expenses for the right candidates. If you are passionate about pizza and want to be part of our fantastic team, we would love to hear from you! Application Deadline: As soon as possible Send your CV and application to: roman.fredriksen@sofbar.no and in cc to eures@afolmet.it
Sede	Hammerfest (Northern Norway)
Numero posti	3
Email:	roman.fredriksen@sofbar.no and in cc eures@afolmet.it
Scadenza:	31/08/2024