



# PIZZA COOK

We are looking for an experienced Pizza Cook to join our team! You will be preparing and cooking a variety of dishes for restaurant guests to enjoy. We are known for our pizza, however, our menu expands to salads, wraps and grilled items. We make all our products fresh in-house every day.

You are passionate about creating exceptional dining experiences through good, quality food. With previous experience as a cook, you are able to manage multiple priorities and contribute to a friendly and productive team atmosphere. Ideally, you have your ServeSafe or Food Handler's certification.

## **Responsibilities:**

- Inspect and clean food preparation areas, such as equipment and work surfaces or serving areas to ensure safe and sanitary food-handling practices.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Ensure food is stored and cooked at correct temperature by regulating the temperature of ovens, broilers, grills, and roasters.
- Season and cook food according to recipes or personal judgment and experience.
- Turn or stir foods to ensure even cooking.
- Respond to guest feedback with appropriate urgency and professionalism.
- Take direction from manager on duty on tasks, food specifications, and cleaning.
- Plate food according to Chicho's specifications with garnishes, dressings, etc.

## **Qualifications:**

- 1+ years of previous experience as a restaurant cook preferred.
- ServeSafe or Food Handler's certification (or must be willing to attain).
- Effective communication skills.
- Ability to lift 30+ lbs.
- Ability to work standing for 8+ hours.
- Punctual time and attendance is a must.
- Availability to work nights, weekends, and holidays.
- Reliable transportation preferred.