

CIAO RAGAZZI! 🍷👋

Ragazzo, Sweden's hottest restaurant group is looking for talented pasta chef to become part of one of our 7 Basta restaurants. Do you believe you are up for a challenge, being part of the fastest growing Italian restaurant group in Sweden & Scandinavia? Urban Italian Group welcomes you to be part of the coolest Italian restaurant expansion stories written until this day in Sweden!

The team behind Urban Italian Group is the creator of Basta restaurants (<https://www.restaurangbasta.se/>) IG Basta and Florentine (<https://www.florentine.se/>) (IG Florentine) where we weekly serve over 4000 guests in 7 restaurants. The greatest asset of each of our restaurants is the Team composed of passionate and humble individuals. Our core values that we live our days by are Authenticity, Passion, Trust, Entrepreneurship. Cooking delicious food is in our blood but so is also being a great colleague and a teammate! For us cooking has no boundaries. We use tradition as a source of inspiration but we always give each dish our own twist with modern cooking techniques & tastes. All dishes are cooked from scratch, 100% homemade and composed of top-quality Italian ingredients ensuring great taste for the best culinary experience that comfort food can offer.

We are looking for a pasta chef with broad experience from the á la carte menu. You like to have fun at work, have passion for the profession and raw materials and are good at collaborating. We are a young company undergoing expansion and offer great career opportunities for those who want to develop together with us. You are spurred on by a fast pace, high demands and you are prepared to work when needed. We would like you to have previous experience in Italian cuisine.

Responsibilities:

- Prepare and ensure food quality, appearance, and consistency that adhere to restaurant's recipes and standards.
- Complete assigned prep work duties in an efficient time frame.
- Support the Senior Chef de Partie & Head chef in the daily operation and work.
- Work together in a team-oriented environment to produce foods in a timely and orderly manner.
- Assist in ensuring the accuracy and quality of received food products and other supplies as required for daily operations.
- Keep all workstations and equipment as clean as possible at all times. Follow a cleaning schedule for designated equipment and storage areas.

- Observe compliance with the company's policies and procedures, as well as governmental laws and regulations.

Qualification & Experience

- Culinary School Certificate
- Fluent in English Language
- Minimum 2 years of kitchen experience in a casual high volume dining concept, preferably Italian cuisine, at least 1 year as Demi Chef.

Feel free to get in touch with our executive head chef Kristjan directly:

kristjan@urbanitaliangroup.se

A warm welcome with your application!