

CIAO RAGAZZI! 🍕👋

Ragazzo, Sweden's hottest restaurant group is looking for talented pizzaiolo 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 pizzaiolo who likes to have fun at work, has passion for the profession and raw materials and is 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.

Description

- Carry out instructions received by the Head Pizzaiolo
- Assists Head Pizzaiolo in inspecting all pizza are consistently prepared and served according to the restaurant's recipes, portioning, cooking, and serving standards
- Understand about organic flour and dough, slow fermentation and maturing
- Meets customer requirements in terms of special requests and dietary needs
- Constantly develop skills and knowledge
- Follow the recipes to ensure the standards
- Check all the kitchen equipment and tools before utilizing and maintaining a cooking station neat and clean.

Qualification

- Degree in Culinary Arts or a related field
- Good understanding of Italian Cuisine
- Good English
- Ability to maintain high quality control standards

Experience

- Minimum 2 years of experience in kitchen

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

kristjan@urbanitaliangroup.se

A warm welcome with your application!