

chickpea.

HEAD PIZZA CHEF – nole pizza, Wilton – full time – £13 per hour

We are on the hunt for a motivated Head Chef to work with us at nole pizza. Beyond being passionate about food and drink, we're looking for someone who shares our vision and who strives for perfection. At nole pizza there is nothing more important than looking after people and serving the best food.

Working with us at the nole pizza means working with Chickpea Group – a handful of pubs with rooms and pizza shops nestled in the South West. We're a young and rapidly growing hospitality business and the people we employ are the face of the business. You'll be joining a group of excellent people and you'll have the opportunity to move across the business, if you wish.

As Head Pizza Chef you will work closely with JP, our Head Chef and Jon, our GM. Your day to day will involve:

- Ensuring the quality of pizza is served to our specified standards.
- Running busy sessions and ensuring high speed of service is maintained during every session.
- Training new team members.
- Developing new menu ideas – our specials change weekly.
- Working with the team to develop and maintain a fun and friendly work environment.
- Controlling food waste and managing stock levels.
- Working alongside our existing local suppliers to procure produce and order stock daily.
- Keeping up to date with existing food safety procedures.

We'd love it if you had experience:

- Preparing and cooking pizza in a busy kitchen.
- Leading a team of budding pizza chefs.
- Developing new menu ideas.

What's in it for you:

- An equal and entire share of gratuities;
- A 50% discount at all our places;
- Free uniform;
- Employer pension contributions;
- Regular days off (so you can eat and drink elsewhere);
- A formal (and informal) training program;
- Scope to progress across the group.

If you think you have what it takes, please send your CV to hello@pembrokearms.co.uk