

# Gracey's Pizza Job Opportunities

**Job title:** *Pizza chef*

**Location:** *Chiswell Green, St Albans*

**Contract:** *4 or 5 shifts a week, Wednesday to Sunday, approximately 25-30 hours per week*

**Start date:** *ASAP*

**Salary:** *£12.50-£14 depending on experience*

Gracey's is an independent-run pizzeria which started as a lockdown mobile pop-up. The shop has been running since early 2022 and has carved a reputation for serving up Italian-American style crispy 12 and 16 inch pizza pies. Our patrons include devoted locals and pizza pilgrims traveling from far and wide to try something unique from the ubiquitous neapolitan style. We have a small amount of seating inside so we try to offer a casual but warm dining experience in an intimate space. We are currently only open in the evening, Wednesday to Sunday, but with the right team in place, we plan to expand to daytime Friday to Sunday.

## **The Role**

We have a small team comprising front-of-house staff and the kitchen. This is an excellent opportunity for an individual with kitchen experience to develop the art of pizza-making using an electric deck oven in the style that we push out. Our evening service is currently open 5 days a week. On Wednesdays, Thursdays and Sundays, you will be working in a team of two with another pizza chef; on Fridays and Saturdays, you will be working in a team of three. At any time, you will be working collaboratively to successfully deliver a high volume of pizzas, at a fast pace and to an exacting standard, from the stretch to the bake. Towards the end of service, we ball up the dough for the next day. There is also a prep day on a Wednesday or Saturday.

## **Desirable but not necessary:**

- Experience of making pizza
- Experience of cooking using a commercial pizza oven

## **Necessary:**

- Industry experience of working in hospitality
- Kitchen experience whether cooking or working with food
- Attention to detail and methodical approach to work
- The ability to listen, learn and be coached in the skill of pizza making to a high standard
- Positive team work ethic
- Determination to make delicious food

- A desire to provide excellent service and ability to communicate with customers (we are a small place, so the kitchen is connected to the customer area)
- Be patient, calm and responsive to feedback

### **Why work here?**

Gracey's started as a two-person team serving up a limited amount of takeaway pizza from a tucked-away village location. As our reputation for making the best pizza around has grown, we have expanded our team to 10 and made changes so that we are now more akin to a restaurant serving dine-in and collection. We have featured internationally in magazines and now attract customers from all over the country and abroad. On our busiest nights, we often sell out and are at capacity. This means that Gracey's is a busy, rewarding place to work where we take pride in creating an exceptional product. We are refining our operations as we go, looking to soon acquire a new, larger pizza oven, expand the kitchen and open in the daytime. Additionally, we are looking to expand with a second location at some point in the near future. Work with us to grow your skills and be nurtured in a fun and supportive team, in a company with growth ambitions.

**To apply for this position, please send your CV to [info@graceyspizza.com](mailto:info@graceyspizza.com) alongside a cover letter explaining, based on the skills required for the job, why you are suitable for the role and why you want to work at Gracey's.**