



Job Description – Pizza Chef

The Pizza Maker is responsible for preparing high-quality pizzas by following standardized recipes, ensuring consistency, accuracy, and speed in a fast-paced kitchen environment. This role involves dough preparation, ingredient handling, baking, and maintaining the highest food safety and hygiene standards. The position may also include delivery responsibilities, ensuring timely and courteous service to customers while keeping delivery vehicles clean and well-maintained. The Pizza Maker contributes directly to customer satisfaction by ensuring each order meets Gino's quality standards.

Responsibilities

Pizza Preparation & Production

- Prepare and portion fresh pizza dough, sauces, and toppings according to standardized recipes.
- Slice, grate, and prepare ingredients such as meats, cheeses, and vegetables for service.
- Monitor oven temperature and cooking times to ensure pizzas are baked to perfection.
- Ensure consistency in taste, appearance, and portion control across all products.
- Maintain a clean and organised workstation throughout service.
- Properly package pizzas for dine-in, takeout, or delivery orders.
- Manage order slips and ensure timely preparation and delivery of all customer orders.

Food Safety & Hygiene

- Comply with all Department of Environmental Health (DEH) requirements and Mise en Place sanitation protocols, such as ensuring all prepared food items are properly dated, labelled and wrapped.
- Ensure that all temperature logs are completed for all fridges and freezers.
- Sanitize equipment, tools, and work surfaces before and after use.
- Ensure ingredients are labeled, stored, and rotated correctly following FIFO (First In, First Out) procedures.
- Dispose of spoiled or expired ingredients at the end of each shift.
- Maintain clean uniforms and follow company grooming and hygiene policies.

Inventory & Stock Control

- Monitor daily ingredient stock levels and report shortages to the Supervisor.
- Assist in receiving and organising deliveries, checking quality and quantity of products.
- Support inventory counts and helps minimise waste through careful portioning.

Delivery Duties (as required)

- Deliver pizzas and beverages promptly and courteously to customer locations.
- Load and unload products safely by hand, ensuring orders are complete and accurate.
- Handle cash and card transactions during deliveries when necessary.
- Follow all traffic laws and company driving safety policies.
- Keep the delivery vehicle clean, organised, and in good working conditions.
- Represent Gino's professionally when interacting with customers.

Customer Service

- Provide excellent customer service both in-store and during deliveries.
- Handle customer inquiries and complaints politely and effectively.
- Communicate order or delivery issues to the Supervisor immediately.
- Contribute to a positive and professional team environment.

**Key Qualifications and Skills**

- High school diploma or equivalent.
- Previous experience in pizza making, food preparation, or delivery preferred.
- Valid Cayman Islands Driver's License.
- Valid DEH Food Handler's Certificate (must be renewed every 3 years).
- Strong understanding of food safety and hygiene standards.
- Excellent organizational and time management skills.
- Ability to work efficiently in a high-volume kitchen.
- Strong communication and teamwork abilities.
- Customer-focused with a friendly, professional demeanor.
- Physically fit; able to lift and carry up to 50 lbs.
- Flexible availability includes evenings, weekends, and public holidays.

Other Requirements

- Clear Police Clearance Report.
- Caymanians and Permanent Residents are strongly encouraged to apply and will receive priority consideration.

All qualified applicants should visit the following link to apply: <https://miseenplace.bamboohr.com/careers/94>