



# PELAGOS

## Job Title: Pizza Chef

### Position Summary

We are seeking a skilled and high-energy **Pizza Chef** to join our culinary team. You will be responsible for the end-to-end production of artisanal pizzas, from handcrafted dough preparation to managing the oven during peak service. The ideal candidate combines technical dough knowledge with the ability to work quickly and cleanly in a fast-paced, guest-facing environment. **Applications without references will not be considered.**

### Key Responsibilities

- Prepare and manage pizza dough daily, ensuring correct fermentation, proofing times, and texture consistency.
- Oversee the mise-en-place of all toppings, sauces, and cheeses. Ensure all ingredients are fresh and stored according to FIFO standards.
- Hand-stretch dough and bake pizzas to perfection, ensuring a consistent crust and even topping distribution under pressure.
- Maintain the correct temperature of the pizza oven throughout service to ensure rapid turnaround and quality.
- Adhere strictly to standardised recipes and portion sizes to ensure GP margins are met and wastage is minimized.
- Maintain a "clinical" level of cleanliness at the pizza station, including the regular deep-cleaning of the oven and all preparation surfaces.

### Mandatory Requirements

- Minimum of 2–3 years of experience as a Pizza Chef in a high-volume, professional restaurant.
- Own reliable transport is essential.

### Soft Skills

- The ability to remain calm and professional, especially during service.
- Strong communication skills to coordinate with the pass and front-of-house staff.
- Capability to stand for the duration of a shift in a high-heat environment.

**PELAGOS (PTY) LTD**  
REG NO : 2026/037499/07

Director: RD Roos