



Pizza Maestro

The Fortress Restaurant is recruiting a Pizza Maestro to join our team at **Menlyn Maine Central Square**. The successful applicant will report to the General Manager and Kitchen Manager.

Key Responsibilities:

- Prepare and cook a variety of pizzas to perfection.
- Create new pizza recipes and menu items based on seasonal ingredients and customer preferences.
- Ensure the quality and consistency of all food products.
- Monitor inventory levels and order supplies as needed.
- Maintain a clean and organized work area in accordance with health and safety regulations.
- Collaborate with other kitchen staff to ensure efficient operations and timely service.
- Train and mentor kitchen staff on pizza preparation techniques.

Minimum Requirements:

- Proven experience as a pizza chef or in a similar role.
- Strong knowledge of pizza dough preparation, cooking techniques, and ingredient selection.
- Creativity in developing new pizza recipes.
- Ability to work in a fast-paced environment and under pressure.
- Excellent time management and organizational skills.
- Team player with good communication skills.
- Flexibility to work shifts, including weekends and holidays.

Interested candidates should email their resume to **recruitment@fortressforte.co.za** with *Pizza Maestro* in the subject line by **10 November 2024**.

Working hours will be communicated to shortlisted candidates.