

Luca is looking for Pizzaiolos!

I love Luca is Italian brand with 2 lovely restaurants in the portfolio. Each of them has been developed with focus on Italian culture, its cuisine, and the passion of its people.

Every restaurant has something different to offer, but all have one thing in common in the authentic recipes and atmosphere brought from Italian family tables to Scandinavian culture.

Our restaurants in Copenhagen and Lyngby are looking for driven and passionate Pizza Chefs with experience in pizza making and management skills, talent in the kitchen, eye for detail, and good social skills. It is important for us that our chefs have experience in the pizzaiolo field and have passion and interest in cooking and hospitality. We are very committed to the quality of our products and customer service and expect you to be as well.

One of Luca's core values is to create a workspace where staff members feel like one big team. We admire every personality, skill, determination, and passion of our chefs, and believe that every person has their unique story to be told to inspire others.

Responsibilities:

- Responsible for tasks related to the kitchen in the unit.
- Produce food of high quality to ensure a great food experience.
- Maintain a thorough knowledge of all our products.
- Maintain a high standard of service and work environment in the kitchen.
- Ensure that the kitchen and stock are always kept clean and tidy.
- Follow health and hygiene procure according to government guidelines.

Our perfect chef has:

- Experience with artisanal pizza making or the Neapolitan pizza.
- Experience in doing service in a fast-paced restaurant environment.
- You have great sense of ownership and work well both independently and in teams.
- You speak and understand English.

We offer:

- Full-time or part-time positions start as soon as possible.
- A salary based on experience.
- Working hours include evenings, weekends, and public holidays.
- A friendly, fun enjoyable, unique working environment with good opportunities for development.
- Social events throughout the year.
- 30% staff discount for you and up to 3 friends at our restaurants and other concepts under the NoHo Partners Denmark Umbrella.
- Pension and Health insurance.

Sound Interesting? If you think you've got what it takes and would like to join our team as the **Pizzaiolo**, please click '**Apply**' now!

Job category:
Kitchen Assistant,
Chef, Kok

Application Deadline:
30 April 2025

Contact person:
Luigi Sonnessa
Unit Manager
+45

Location:
Luca