



POSITION VACANT:

Wood-Fired Pizza Cooks

Exciting new pizza venue coming to Bribie Island RSL Club

Bribie Island RSL Club is looking for Pizza Cooks to join our team for the launch of an exciting new pizza venue at the Club. We're looking for passionate, reliable individuals who know their way around a wood-fired pizza oven and take pride in producing delicious, high-quality pizzas. This is a hands-on role suited to someone who enjoys working in a fast-paced kitchen and wants to be part of an exciting new venture.

Some of the skills you will bring:

- Prepare and cook high-quality pizzas using a wood-fired pizza oven.
- Confidently manage oven temperatures, cooking times and pizza preparation during busy service periods.
- Maintain consistency in pizza quality, flavour and presentation.
- Ensure food preparation areas and equipment are kept clean and organised.
- Follow all food safety, hygiene and workplace health and safety requirements.
- Work collaboratively with the kitchen team to deliver efficient service.

To succeed in this role, you will require:

- Previous experience making and cooking pizzas, preferably using a wood-fired oven.
- Experience working in a commercial kitchen or busy hospitality environment.
- Ability to work efficiently under pressure during busy service periods.
- Strong communication and teamwork skills.
- A positive attitude, reliability and attention to detail.
- Availability to work across a hospitality roster, including evenings, weekends and public holidays.

What We Offer:

- Opportunity to be part of the launch of an exciting new pizza venue.
- Friendly, supportive and collaborative workplace.
- Staff benefits and opportunities for ongoing development.

To apply, go to www.bribiersl.com.au 'Join Our Crew' and submit your application and a current resume.