

Job Description Team Members

Pizzarova team members are at the heart of everything we do at Pizzarova, with ideally lots of our management team starting their journey as team members.

Our team members are 360 degree trained, allowing them to fit into any position in the shop (can be subject to change dependent on each sites needs). This helps to build a sense of teamwork, compassion, and keeps the job varied and interesting, great for anyone who loves public interaction and making great food.

Knowing Pizzarova's quality standards in FOH and BOH is key to being a successful team member.

Responsibilities

- Stretching bases and handling dough.
- Top and make great pizzas off our menu.
- Cook pizzas to perfection.
- Be an engaging and compromising FoH member, help resolve customer issues and provide an experience that goes above first impressions in our casual dining set up.
- Work as part of a team, support each other to achieve the best job possible.
- Be kind, honest and considerate of everyone you interact with. Maintain a harmonious working environment.
- Ensure food quality standards are met in every section, being proud of the service and product we are selling.
- Follow all pizzarova employee, hygiene and cleanliness standards. Leave everything how you found it and be considerate for your colleagues who share the space.
- Be responsible for your own development and learning, we will provide all the necessary training but challenge yourself to develop whenever you can.



TEAM MEMBER - NEW VERSIONS

About Us

We make sourdough pizza, using fresh local ingredients, made by people with passion for what they do and who they serve. We started life in the back of a Landrover Defender in 2013 selling pizzas at festivals, markets and local towns across Somerset. We now serve our fresh and fast handmade sourdough pizzas from four locations in Bristol, and have an expanding events side of the business. An ethos of loyalty, commitment and hard work compliments a wicked sense of humour, and a love for what we do running through all areas of our business. Looking after our team is key, and in turn, you look after our customers.

The Role

Team members are at the heart of everything we do at Pizzarova, with ideally lots of our management team starting their journey as team members. Our team members are 360 degree trained, allowing them to fit into any position in the shop (can be subject to change dependent on each sites needs). This helps to build a sense of teamwork, compassion, and keeps the job varied and interesting, great for anyone who loves public interaction and making great food. Knowing Pizzarova's quality standards in FOH and BOH is key to being a successful team member.

70% of the role is working in a dynamic, fast-paced environment, making our pizzas from scratch. All roles within Pizzarova incorporate various components of kitchen work & customer-facing elements.

Key Responsibilities

- Stretching bases and handling dough.
- Perfecting the making of our pizzas from scratch.
- Cook pizzas to perfection.
- Be an engaging aFront of House member, helping resolve customer issues and provide an experience that goes above first impressions in our casual dining set up.
- Work as part of a team, support each other to achieve the best job possible.
- Be kind, honest and considerate of everyone you interact with.
- Maintain a harmonious working environment.
- Ensure food quality standards are met in every section, being proud of the service and product we are selling.
- Follow all pizzarova employee, hygiene and cleanliness standards.
- Leave everything how you found it and be considerate for your colleagues who share the space.
- Be responsible for your own development and learning, we will provide all the necessary training but being proactive and challenging yourself to develop whenever you can.

What We Are Looking For

- Passion for making people happy, building a positive, energetic environment, and creating amazing pizzas every time.
- Experience in hospitality (at least 2 years preferred) or customer-facing roles.
- Previous kitchen experience is not required, as full training is provided, but a willingness to learn is essential.
- High energy, positive attitude, and ability to work in a fast-paced environment.

Job Type: Full-Time

Pay: £12.21-£13.00 per hour

Expected hours: 35 per week

Additional Pay: Tips

BENEFITS

Work Environment

- Full in-house training provided, including a 2-hour welcome induction to Pizzarova.
- Positive and lively atmosphere on shift.
- Full career growth opportunities within Pizzarova provided through our in-house progression pathway.
- Staff food provided on shift.
- Casual work attire with elements of uniform provided.
- Flexible working hours

Benefits

- Staff, Family & Friends discount of 50% off.
- RovaFest: Yearly summer party for all stores, providing an opportunity for everyone to get together.
- Annual opportunities for paid charity work through Chefs in Schools x Pizzarova.
- Suppliers visits to see first-hand our use of local produce.
- Paid trial shifts: Free pizza and a paid trial shift (4-hours).
- Opportunities within your role to focus on either a Back-of-House or Front-of-House specialisation towards non-linear career progression.
- Life Skills & Well-Being Workshops provided by Pizzarova.
- Healthy Staff Meals Options.
- Guaranteed birthday off.
- Employee Referral Schemes
- Regular happiness surveys to improve work experience for our employees.
- Cycle to work scheme.
- Company pension scheme.

Sabbatical Options: Paid sabbatical option after 5 years of service. Unpaid sabbatical option after 12 months of service.

Profit share scheme for GMs: Profit share based on combination of labour costs/cost of sales controls/gross profits to include google reviews/staff feedback/other holistic factors.

Schedule

12-Hour Shift

8-Hour Shift

Day Shift

Weekend Availability

Application Question(s):

What interests you about working at Pizzarova?

Work Location: In-Person