1848
STANLEY
DOCK

Pizzaiolo

Pizzaiolo – Pizza Chef
Full Time
Liverpool
£Competitive

1848 at Stanley Dock | Liverpool

A brand-new Italian restaurant and pizzeria is coming to Stanley Dock — and we're looking for an exceptional Pizzaiolo to help bring it to life.

Originally built as a pumphouse to support the operation of Liverpool's historic dock system, the building formed part of the pioneering engineering and industrial infrastructure that helped make Stanley Dock one of the most important working docks in the city. Today, that heritage provides the backdrop for something entirely new.

Located on the same historic Stanley Dock site and connected to the iconic Titanic Hotel Liverpool, 1848 is a brand-new Italian dining destination, bringing together authentic flavours, quality ingredients, great drinks and outstanding hospitality in a stunning setting.

This is an exciting opportunity to join the brand new kitchen brigade at the very beginning and play a key role in bringing 1848 to life.

As **Pizzaiolo**, you'll create and develop exceptional quality and flavoursome mouthwatering pizza's created within a rustic and historical setting.

Who we are looking for:

We're looking for a passionate, confident and experienced Pizzaiolo (Pizza Chef) to join us at 1848 at Stanley Dock.

You'll be someone who genuinely loves hospitality — someone who is passionate and creates exceptional food.

You'll be a natural team player who enjoys being a part of a new and exciting operation. You'll know how to show your talent, create exceptional pizza's and be able to work under pressure.

We're looking for someone who:

- Proven experience as a **Pizzaiolo** within a quality restaurant, pizzaria, bar, hotel or hospitality environment
- Effectively run food production within your agreed area ensuring the highest standard of food quality and presentation
- Passionate about producing excellent food
- Good communication and teamwork skills
- Holds relevant up to date food safety qualifications
- Can remain calm and organised under pressure
- Takes pride in maintaining high standards
- Is ambitious, energetic and excited by the challenge of a new opening

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Your role will include:

- Prepare fresh pizza dough, sauces and ingredients according to established recipes.
- Manage dough preparation, portioning, fermentation and storage for traditional Neapolitan and Italian-style pizzas
- Prepare and cook a variety of pizzas to the restaurant's quality standards.
- Operate and maintain pizza ovens, ensuring correct temperatures and cooking times.
- Ensure consistency in taste, portion sizes, presentation and food quality.
- Prepare sauces, toppings, and ingredients daily.
- Ensure all mise en place is prepared and stocked before service.
- Monitor ingredient quality and freshness.
- Minimise food waste through effective stock control and rotation.
- Prepare and organise ingredients before and during service.
- Maintain a clean, organised and fully stocked workstation.
- Follow food safety, hygiene and HACCP procedures.
- Monitor stock levels, rotate ingredients and minimise food waste.
- Communicate effectively with the kitchen team to ensure smooth and efficient service.
- Follow recipes, portion controls and company procedures.
- Assist with menu development and new pizza creations where required here to HACCP, Food Safety, and allergen procedures at all times.
- Maintain a clean, organised, and hygienic work area.
- Follow all company health and safety guidelines.
- Complete cleaning schedules and equipment checks.
- Assist with stock counts and ordering requirements
- Report shortages, quality concerns, or equipment issues promptly.
- Ensure correct storage and rotation of all food products.

Most importantly, you'll have the opportunity to **help shape a brand-new restaurant from day one** — working within a new kitchen team, establishing the culture and setting the standards that will define the 1848 experience.

What we offer?

A Competitive Salary & Pension. We offer staff (of all levels) a range of benefits. Once you have completed your 3 month probationary period, you will have access to 50% discount on food & beverage and competitive staff room rates to enjoy with your friends and family.

Free staff meals on duty and uniforms are provided. We also run an Employee of the Month, Employee of the Year, Manager of the Month, and Manager of the Year scheme, Long Service Awards, Refer a Friend scheme and all of our employees are enrolled into the Hospitality Action Employee Assistance Programme.

1848 at Stanley Dock aims to provide a working environment that is enjoyable and unique!

If you feel you have the skills and experience listed above, please apply by sending your CV and covering letter to hr@titanichotelliverpool.com. **Please note:** we can only accept applicants from those eligible to live and work in the United Kingdom.

Important note:
Please only apply if you have the required experience for this position.

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