

Job Posting

Come join our team - Pino's is hiring creative and motivated culinary professionals looking to work in a smaller setting with a work life balance, no late nights, and steady two days off weekly.

Pino's is a successful, privately- owned neighborhood restaurant located in Point Breeze, Pittsburgh. Pino's is Authentically, Deliciously Italian & has been recognized as:

2021 Top 10 Diners Choice Award Winner in Pittsburgh, Open Table

2020 Neighborhood Restaurant, Next Door

2020 Diners Choice Winner, Open Table

OpenTable Diners Choice Restaurant since 2014

Most Notable Wine List

Neighborhood Gem

Best Italian Restaurant

Our Mission

To be leaders in the restaurant industry by offering foods that are of the highest quality and appeal; to cater to a broad range of guests who have high quality expectations of our menu and its preparations; to impress guests beyond their expectations by recognizing them for their needs and extending a genuine appreciation for their patronage.

Open Positions:

Sous Chef and Line Cooks

Position summaries and qualifications:

Sous Chef:

Right-hand to Owner/Chef. Daily oversee and supervise kitchen staff. Aid in training new and existing staff on processes, procedures, and menu preparations. Standardize menu items and train staff to prepare items as updated. Position reports to Owner/Chef.

Schedule:

10 hour shifts, includes weekends

Two days off weekly

Salary and Benefits

\$55,000 - \$60,000 and annual bonus of up to \$5000

Health Insurance

Paid two weeks' vacation

Promotion potential to Exec. Chef

Essential Functions

- Responsible for assisting Owner/ Chef with daily prep and working line during service.
- Directly supervise all kitchen staff
- Work with Owner/Chef on menu planning, sourcing of ingredients.
- Responsible for creating features, menu planning for restaurant and catering events
- Excellent cooking, organization, and communication skills necessary
- Is responsible for managing and storage of food products.
- Hands-on kitchen direction and fill in as needed
- Ensure the highest standard of cleanliness is met in kitchen.
- Aids in helping owner/chef in hiring, and overseeing all kitchen cooks and production stations

- Enforce operating manual and policies and procedures
- Maintain a positive attitude towards guests, customers, and workers, etc.
- Must be able to follow process of weekly order guide to procure menu items
- Must be able to create a kitchen team and work with your team daily

Qualifications

- Minimum 3-5 years three years' experience as a Roundsman, cook and/or kitchen manager
- Completion of a culinary program preferred
- Catering experience a plus
- Demonstrates excellent communication skills
- Demonstrates organizational skills, accuracy, and attention to detail
- Must be able to complete basic math skills as related to menu conversion
- Knowledgeable and adherence to food safety standards as outlined by the Allegheny County Health Department
- Ability to use ingredients in way that minimize waste and cost out dishes for appropriate pricing
- SafeServe or similar food safety certification preferred
- Valid Driver's License and a clean driving record
- Access to personal vehicle a must
- Demonstrates organizational skills, accuracy, and attention to detail
- Requires occasional lifting, carrying, pushing, pulling of up to 50 lbs

Line Cooks

Prepares and plates dishes using recipes and menu items created by the Sous Chef and/or Chef owner. Preparing and cooking food in a specific station, cleaning up prep areas and making sure food station is stocked. Position reports to Sous Chef.

Schedule:

6-8 hour shifts, includes weekends
Two days off weekly

Pay & benefits include:

\$17.00 to \$20.00/hour
Health Insurance
Paid two weeks' vacation

Essential Functions

- Complete basic food prepping tasks for restaurants
- Preparing food including cleaning and cutting the ingredients and cooking main dishes, desserts, appetizers, and snacks
- Ability to execute menu items, plating of foods based on sous chef or owner/chef's guidance.
- Work with kitchen staff and servers to ensure that orders are accommodated and completed according to request and on time
- Set up and break down workstation, including cleaning and sanitizing
- Comply with operating manual, policies, and procedures
- Maintain a positive attitude towards guests, customers, and workers, etc.
- Work independently, and/or on a team when required.

Qualifications

- Minimum 3-5 years' experience as a cook required
- Previous experience with pizza, pasta, sauté, grill or pantry preferred

- Demonstrates strong organizational skills, accuracy, and attention to detail
- Valid Driver's License and a clean driving record
- Access to personal vehicle a must
- Requires occasional lifting, carrying, pushing, pulling of up to 50 lbs.
- Requires long periods of time standing

Submit resume & cover to chefpino.ptbreeze@gmail.com

Accepting resumes until positions are filled

Pino's Contemporary Italian Restaurant is an equal opportunity employer.