## JOB POSITION: FRESH PASTA MAKER

**Department:** Fresh Pasta

Location: Munich

Starting data: November 2015

## Job Purpose

Makes fresh batches of pasta daily to be sold in the market and to be served in our restaurants. Maintains a high level of quality and adheres to company standards. Provides excellent customer service at the pasta counter as necessary. Assists customers by providing educational information about pasta.

As an ambassador of Eataly products and services, the Fresh Pasta Maker is responsible for helping to create and maintain quality experiences for each guest that comes to Eataly. Eataly ambassadors are expected to actively engage with guests and spend quality time with each customer.

## **Job Functions**

This position will require the following tasks:

- Making different types of fresh pasta according to Eataly's recipes and standards.
- Washes and cleans all utensils, preparation equipment, and counters required for production in the preparation area.
- Experimenting with new types of fresh pastas to be sold in the store.
- Advising customers on their pasta choices. Provides educational information about pasta.
- Weighing and packaging pasta as needed.
- Checking product and adjusting methods to achieve high quality pasta.
- Maintains a clean and sanitary work area that meets Department of Health standards.
- Actively ensuring that all items are rotated by FIFO standards.
- Punctuality- Adhering to work schedule and arriving to work on time.
- Adheres to all company and department procedures, policies, expectations and quality standards.

## Skills / Requirements

- Basic knowledge of kitchen equipment and procedures, safety and sanitation regulations, and knowledge of food and food production.
- Must be able to follow recipes.
- Ability to work and multi-task in a fast paced environment.
- High school graduate or equivalent desired.
- Culinary degree or minimum of one year experience as a cook or chef.
- Knowledge of Italian cuisine.
- Excellent leadership and customer service skills.
- Speak: German (mother tongue), English (business fluent). Italian language is a strong plus.
- Knowledge of Italian language, culture, food history and Slow Food principles a plus.