



Chef De Partie

Who we are?

Via Napoli Pizzeria brings the streets of Naples to your table. Growing up in the “City of Pizza”, Luigi and his team create to inspire and appreciate the true taste of Italy.

Walk-in and smell the aroma of mozzarella campana, fresh basil, woodfired dough, and San Marzano tomatoes

Why work for Via Napoli?

Our team are guided by cultural inspiration, we welcome everyone who has a passion for learning and working in a space that is renowned for its food, customer service and authentic atmosphere. We are a growing business who are looking for people to join our family.

The Role

The Chef de Partie is responsible for keeping a portion of line cooks or station chefs' on time and organized during production.

- Help set up the whole kitchen prior to a restaurant's opening.
- Set up a station by bringing all containers of necessary food items to that point in the line.
- Cook a specific portion of each plated meal as assigned by either the head or sous chef.

Staff Benefits

- Discount in all venues
- Free Staff meal on shift
- Career advancement through Via Napoli Academy

Who you are?

- 2+ years of relevant experience in a similar role is required
- Cert III Commercial Cookery
- Flexibility to work around a varying roster
- Good knowledge of standard cooking, baking and grilling techniques.
- Possesses excellent communication skills.
- Has the ability to perform calmly under pressure.
- Learn new recipes and new procedures rapidly.

Next Steps

If you believe this is the next role for you, please contact us today with your cover letter and resume to jobs@vianapoli.com.au. Via Napoli's talent team will be in touch if you are successful in the next stages of our selection process.