



Kitchen Hand

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

As a Kitchen Hand of Via Napoli, you are to support the day-to-day operation of the kitchen through food preparation and dishwashing.

- Perform opening, closing and side work
- Provide assistance to prep hands and other kitchen staff as needed, especially during peak times
- Keep food preparation areas clean

Staff Benefits

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

Who you are?

- 2 years relevant experience in a similar role
- Flexibility to work around a varying roster
- Ability to follow directions and safety requirements
- Ability to multitask, prioritise and manage time effectively
- High aptitude for following workplace guidelines, procedures and policies
- Physical endurance to stand for an entire shift
- Ability to work as part of a team

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.