



## About

&pizza is a DC based pizza brand known for its craft pizzas, trademark ampersand, inventive flavor combination, and dedication to the communities it serves. Founded in 2012 in DC's historic H Street NE corridor, &pizza set out to create a different kind of pizza shop—one where experience is the focal point and every shop feels local to its neighborhood.

## The Gig

Our Tribe Members take pride in crafting perfect pies and providing our guests with an unforgettable, elevated experience. Our high standards in food preparation and quality, coupled with teamwork and guest satisfaction make the &pizza experience best in class. If you're seeking a fun, challenging, and rewarding opportunity with room for growth, then this position is for you!

## Why Should I Join the &?

- // Unmatched growth opportunity - we actively look for our tribe members to promote and take their next step along the path
- // We offer benefits! You could be eligible for medical, dental, and vision benefits
- // Option to participate in company 401k
- // The opportunity to join a fast growing company
- // Free pizza (yup its free) and company swag you'll actually want to wear!

## What would I Do?

- // Develop knowledge of all ingredients + menu items
- // Engage guests in line positively
- // Prepare quality pizzas + desserts consistently, quickly, + accurately
- // Effectively handle guest complaints or issues
- // Maintain personal hygiene standards, including a clean &pizza uniform
- // Use kitchen machinery including slicers, induction cook tops, food processors, + blenders properly, complying with safety standards
- // Comply with health + safety standards for food, cleanliness, + safety of the restaurant
- // Perform additional responsibilities (as requested by shop leadership) at any time

## WHAT'S NEEDED

- // Be 18 years of age or older
  - // Be able to communicate well with our guests in English
  - // Have a commitment to quality service and food + beverage knowledge
  - // Be able to lift at least 20 pounds regularly and frequently reach, crouch, squat + bend
  - // Be able to exert well-paced mobility for up to 8 hours or as needed
  - // Be able to work in a team environment + be willing to take direction
  - // Be able to work in warm and cool environments with high-volume music playing
  - // Be able to handle a knife confidently
  - // Be able to tolerate potential allergens, including tree nut, egg, dairy, gluten, soy, + shellfish
  - // Prior food prep/food service experience a plus
- &pizza is an Equal Opportunity Employer