



## **Chef de Pizza MTH Pizza**

Well, well, well... Greetings job seeker, and welcome to the...  
::don't say Thunderdome::  
::don't say party pal::  
...HIRING AD! Welcome to the hiring ad!

If you're reading this, right here and now, then surely you **MUST** be a certified pizzaiolo. No? Ok, that's cool. That's cool. Maybe you're an industry chef with some decent experience in a solid kitchen, or two (or ten)? No? Ok, heard that. Let's test the algorithm then. You're here because you believe that putting pineapple on pizza should be a punishable crime? We knew it.

Alright, before we go any further, we should probably tell you a little bit about who we are: Hi. We're MTH Pizza.

We're a killer neighborhood pizza joint located in Smyrna, Georgia (think Atlanta Road/285). We're a part of the Unsukey Restaurant Group (Muss & Turner's, Eleanor's, Local Three and Roshambo). We opened up in October of 2019, and people seem to genuinely enjoy what we've got going on. The pandemic has been a wild ride, but we've held on strong. And for that we're thankful beyond measure.

At MTH we take what we do seriously, but we don't take ourselves too seriously. We believe that people matter most and we treat our motley crew like human beings, not faceless, nameless cogs in a machine that churns out unimaginative food like some sort of culinary assembly line.

Speaking of food... We did mention that we're looking for a Chef de Pizza, right?

### **HERE'S WHAT YOU'LL GET FROM US:**

- Up to \$60k annual salary, based on experience
- Bonuses if you kick ass
- Trust, sincerity and transparency
- No late nights, no lunch service
- Paid vacay
- Health insurance
- Company paid life insurance

- Short and long-term disability insurance (AKA: If you're legitimately unable to work during a period of time, you will still have a portion of your income.)
- Good music and good vibes
- 1 disco ball
- Every year you're with us - you get a cash bonus...forever!
- Employee dining discount at all locations
- If you refer a quality candidate to come work with us, you get \$500!
- Opportunity for advancement: over 50% of our salaried employees were promoted from within Unsukay.
- A company who truly supports people in the restaurant industry. Unsukay co-founded the Giving Kitchen, a non-profit that provides emergency assistance to food service workers.
- A company who actively supports charities in the Atlanta area. Unsukay has donated more than \$250,000 over the last 5 years.

Still interested? Yeah you are! Let's keep it moving...

#### **HERE'S WHAT WE NEED FROM YOU:**

- If you want to be the CdP at MTH, you gotta come with the pizza making skills. This includes, but is not limited to: prepping and storing dough, stretching and tossing dough, working with a state of the art oven and being able to organize pizzas for optimal cook time and appearance.
- 1-2 years of managerial experience. Hiring, firing, the whole nine...
- Hands on experience with menu costing, product sourcing and execution
- Staff development and training
- Self-motivation and self-awareness
- Top notch organizational skills
- Someone with the culinary acumen to oversee daily operations, uphold company standards and the execution of our menu

If you believe you could excel in this role, we encourage you to apply. We are committed to considering a broad range of candidates, including those with diverse work experience and backgrounds. Whether you're new to the hospitality industry, returning to work after a gap in employment or looking to take the next step in your career path, we will be glad to have you on our radar.

P.S. You've heard it from us, but if you'd like to hear from our folks about why they love working for Unsukay, visit: [unsukay.com/join-our-team](https://unsukay.com/join-our-team)