

ITALIAN PIZZA CHEF IN DENMARK

JOB DESCRIPTION:

EURES Agenzia Piemonte Lavoro is looking for a PIZZA CHEF for an authentic Italian pizzeria located in Odder, just 20 minutes south of Aarhus, Denmark's second-largest city. They serve authentic Italian pizza made with carefully selected ingredients, traditional techniques, and uncompromising attention to quality. The research is for an experienced and highly skilled Pizzaiolo who takes pride in producing authentic Italian pizza at the highest level. This is not an entry-level position.

SKILLS and REQUIREMENTS:

The ideal candidate:

- Has several years of professional experience as a Pizzaiolo.
- Has leadership qualities and is comfortable taking responsibility in the kitchen.
- Can stretch pizza dough quickly and consistently by hand.
- Can confidently operate a professional Moretti Forni electric oven with a capacity of 9 pizzas.
- Can produce a high volume of pizzas while maintaining excellent quality and consistency.
- Works calmly and efficiently under pressure.
- Is clean, organised, reliable, and passionate about authentic Italian pizza.
- must have a valid work permit for Denmark or be an EU/EEA, Nordic or Swiss citizen to be hired as soon as possible.

PLACE OF WORK: Odder, Denmark

WORK CONDITIONS:

- Permanent full-time position, starting as soon as possible
- 32–37 working hours per week, spread across 5 working days.
- Opportunity to work 6 days per week for candidates who wish to earn a higher salary.
- Gross salary of approximately €3,500 per month (before tax), depending on experience and qualifications.
- A fully furnished apartment ready for immediate move-in.
- Assistance with: CPR registration, tax registration, Danish paperwork, practical relocation support
- Friendly international working environment

HOW TO APPLY:

If you are interested in this position, please e-mail your CV & Cover Letter **in English** to eures.recruiting@agenziapiemontelavoro.it before 31/08/2026.

