

# THE GOOD SLICE

Apply & join the team!

The background of the entire page is a repeating pattern of stylized pizza slices. Each slice is outlined in grey and filled with a light yellow color. The toppings are represented by simple grey and yellow shapes, including circles and irregular blobs, suggesting pepperoni or mushrooms. The slices are arranged in a slightly overlapping, circular pattern.

# WE ARE HIRING!

[www.thegoodslice.com](http://www.thegoodslice.com)

London, England

# WHO WE ARE

We love humble, good food and feel that everyone should be able to enjoy this simple pleasure. We are Calum and Ed. Two friends who grew up in the Welsh countryside, causing mischief in forests, playgrounds and kitchens. 20 years later, after spending time on potato farms, building pizza ovens in Malawi, and devouring the best of London's food scene we've come together to launch The Good Slice, a new kind of mischief.

The Good Slice exists to transform everyday consumption into something good for the local community. We sell humble, flavoursome food that that makes people feel good while they do good.

We are committed to our roots. We live for the rolling hills of the UK countryside and we source from British suppliers wherever possible.

We're currently based within St Felix Place, London Bridge, which is where you'd be based. We've plans to open a number of sites across the UK in the coming years. We hope you might like to come along for the ride



# OPPORTUNITY

The Good Slice are hiring pizza chefs. You'll be joining a positive, tenacious team working to nurture our community by sharing the joy of pizza.

## WHAT YOU'LL BE DOING

- To support our head chef in the running of the kitchen - making dough, serving pizza, developing new products and maintaining the quality and consistency of our product.
- Dough production: To assist and support our head chef in the making of dough suitable for a long ferment with the aim to achieve a crispy base and bubble filled light texture for the finished pizza.
- Pizza production and cooking: from the dough stage to finishing and serving



# REQUIREMENTS

- You're positive: We do our job to make ourselves and other people happy. If something is affecting our mindset, we face it. Doing good feels good.
- You're tenacious: We seize opportunities. We are always learning. The more we achieve, the more impact we can make. We are not afraid of failure if we tried hard enough.
- You care: We support each other, and everyone around us. We never forget that we're doing this for a reason.
- A genuine interest in hospitality and good food!

# WHY JOIN US

- Come and help subvert capitalism to serve a slice of the good life to the people it traditionally exploits and neglects!
- Collaborative, flexible, and friendly environment.
- You'll also get the opportunity to come and work with us at some major UK music festivals
- Competitive salary, discretionary share options and bonus
- 28 days' paid annual leave a year
- Starting date: ASAP

Apply now by emailing your CV and Cover Letter to  
[people@thegoodslice.com](mailto:people@thegoodslice.com)

