



<https://internsschool.online/job/blaze-pizza-llc-internship-summer-program-for-undergraduates/>

Blaze Pizza, LLC Summer 2025 Internship Program for Undergraduates

Description

Unleash your culinary passion with Blaze Pizza, LLC, an extraordinary haven for pizza enthusiasts nestled in the vibrant city of Pasadena. This blog post takes you on a tantalizing journey through the ins and outs of this blazing hot pizza paradise.

Responsibilities

1. Crafting Culinary Masterpieces: Become the maestro behind the oven as you skillfully hand-stretch and prepare delectable pizza dough, ensuring it achieves the perfect balance of crispy and chewy goodness.
2. Topping Extravaganza: Artfully arrange a variety of mouthwatering ingredients, catering to the unique preferences and dietary needs of each customer, turning each pizza into a personalized masterpiece.
3. Heat Management: Utilize your keen sense of timing and temperature control to ensure pizzas are cooked to perfection, achieving that irresistible golden-brown crust and melting cheese.
4. Customer Delight: Exemplify exceptional service by interacting with customers, offering recommendations, and ensuring their dining experience is nothing short of extraordinary.

Qualifications

1. Passionate Pizzaiolo: A genuine love for pizza and an unwavering commitment to creating culinary wonders that make taste buds dance with joy.
2. Detail-Oriented: An eagle-eyed attention to detail to ensure each pizza is prepared with precision, maintaining the high-quality standards of Blaze Pizza, LLC.
3. Team Player: Collaborative spirit and ability to work harmoniously with a diverse team of pizza enthusiasts to deliver exceptional results.
4. Time Management: Ability to juggle multiple orders, maintaining efficiency and quality during busy periods.
5. Adaptability: Thrive in a fast-paced environment where priorities can change, and flexibility is key to success.

Experience

Previous experience in a pizzeria or fast-casual restaurant is preferred, but not essential. A willingness to learn and a passion for culinary excellence are equally valued.

Skills

1. Dough Artistry: Master the art of dough stretching, twirling, and tossing to achieve that perfect crust thickness.
2. Ingredient Symphony: Proficiency in handling various toppings, ensuring even distribution and balanced flavor profiles.
3. Culinary Creativity: An imaginative mindset to experiment with flavors,

Hiring organization

Blaze Pizza, LLC

Employment Type

Intern

Duration of employment

6 months

Industry

Food and beverage

Job Location

Pasadena, California, USA, 91001,
Pasadena, California, USA

Working Hours

8

Base Salary

10

Date posted

July 1, 2025

Valid through

19.05.2027

combining ingredients in unique and delicious ways.

4. Speed and Accuracy: Efficiently prepare pizzas while maintaining precision and accuracy in ingredient quantities and cooking times.
5. Customer Service: Exceptional communication and interpersonal skills to interact with customers and provide an outstanding dining experience.

Job Benefits

1. Pizza Enlightenment: Embark on a culinary journey, honing your skills and expanding your knowledge of the pizza-making craft.
2. Competitive Compensation: Enjoy a competitive salary package and opportunities for growth within the Blaze Pizza, LLC family.
3. Delicious Perks: Savor the perks of free or discounted pizza and other delectable menu items during your working hours.
4. Dynamic Work Environment: Immerse yourself in a vibrant and energetic atmosphere, surrounded by like-minded pizza aficionados.
5. Professional Development: Benefit from ongoing training and development programs to enhance your culinary expertise.

Contacts

To embark on this sizzling pizza adventure with Blaze Pizza, LLC in Pasadena, visit our website at www.blazepizza.com/careers or email us at careers@blazepizza.com. We look forward to hearing from you!