

Head Pasta Maker (Pastaio/a) & Workshop leader

Sagra Italian Pastificio, Dubai

 **Location:** Dubai, United Arab Emirates

 **Contract:** Full-time

 **Starting date:** July 2025

www.sagra.ae | IG: @sagra.dubai

Who We Are

Sagra is an artisanal *pastificio* based in Dubai, born from the desire to bring the authenticity of Italian fresh pasta to the UAE. We produce fresh pasta daily—both by hand and using professional machines—which we serve in our small restaurant and sell to private customers and other restaurants, both in-store and through food delivery platforms.

We regularly host **pasta-making workshops**, **private events** (chef's tables, private dinners, branded events, etc), **corporate team-building experiences**, and take part in local **cultural festivals** and initiatives.

Sagra is a **family-run business** rooted in simple, deeply Italian values, far from the typical luxury standards of Dubai. We currently operate 2 locations: a small shop and a kiosk inside a food market.

We are an **emerging independent brand** making its way in Dubai's F&B scene, with the ambition to expand into new locations across the Emirates in the coming years. We aim to build something **authentic, lasting, and shared**.

The role

We are looking for an experienced and passionate **Pasta Maker (Pastaio/a) & Workshop Leader**, ready to relocate to Dubai to lead the entire production of fresh pasta (B2B and B2C) and become Sagra's pasta ambassador.

If you're a pasta artisan with a natural leadership style, this is a unique opportunity to shine.

Key Responsibilities


- Manage daily fresh pasta production, both handmade and with machines
- Lead weekly pasta-making workshops and represent Sagra at culinary events, fairs, and corporate activations
- Oversee pasta operations while upholding excellent service and product standards
- Train and continuously support the kitchen team
- Ensure hygiene and food safety regulations are implemented and maintained
- Collaborate on menu development with Sagra's Head Chef
- Contribute to social media content creation (videos, clips)

Requirements

- Proven experience in fresh pasta making and managing small-scale production (or alternatively, experience as an artisan baker)
- Excellent organizational skills, strong attention to detail, and punctuality
- In-depth knowledge of food safety and hygiene standards
- Full professional proficiency in English
- Charismatic personality, comfortable on camera and in public settings
- Willingness to relocate to Dubai within one month of selection

What we offer

- Net monthly salary based on experience (we are interested in talking to senior and also less senior professionals)
- Work schedule: **5 days/week** with flexible hours based on operations (**6 days/week** for the first 6 months or until operations stabilize)
- Daily food allowance (**10 AED/day**) + tips
- **30 calendar days** of paid annual leave, plus official UAE public holidays
- Full health insurance coverage
- One-way flight to Dubai covered
- Annual return flight allowance to Italy (after 1 year of service)
- Full support with visa and relocation
- Housing support: assistance finding accommodation and the option of an interest-free initial loan

👉 We need **skilled hands**, but also **curious eyes and brave hearts**. If you're ready to take a leap (in pasta and in life), send your CV and a cover letter to ciao@sagra.ae 

See you in Dubai!