

Churrasqueiro II (multiple openings), Pittsburgh, PA: Convey a sense of gaucho-style hospitality while serving & interacting with guests; provide authentic churrasqueiro dining experience reminiscent of family events in rural Southern Brazil; educate guests about 17 unique cuts of meat & about gaucho culinary & cultural traditions; cook & serve skewer/meats while balancing & integrating culinary & performance aspects w/tablesides carving service to customers in a high-volume churrasceria; use cutlery safety at all times; set pace of cooking & serving rhythm for afternoon & evening dining shifts; monitor overall team presentation to ensure authenticity & customer service; train & provide coaching to Churrasqueiro I employees. Must have 2 yrs churrasqueiro exp. Email resume to Fogo de Chao at [jobs@fogo.com](mailto:jobs@fogo.com). EOE.