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Application Method :

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Sous Chef - Senior position

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit.Please review the <u>Eligibility and requirements for an employment permit if</u> you are unsure of your eligibility to apply for this vacancy.

Job Description

Due to continued expansion, Osha Green Limited are looking for 2 fully Qualified and experienced Sous Chefs - Senior position to join their esteemed Back-of-House team in Ireland. This is a full time, permanent position based out of the Hotel in Fahan F93 FV4Y

45 hrs/wk

50 000 €/annum

Duties include, but are not limited to:

requisitions or purchases and examines foodstuffs from suppliers to ensure quality;

plans menus, prepares, seasons and cooks foodstuffs or oversees their preparation and monitors the quality of finished dishes;

Optimising the cooking processes with attention to speed, quality, deliver and energy and sustainability efficiencies.

supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen;

Enforcing strict health and hygiene standards and maintaining impeccable quality standards within the kitchen and service areas at all times;

plans and co-ordinates kitchen work such as fetching, clearing and cleaning of equipment and utensils.

meeting budgets and agreed targets.

knowledge of best cooking practices and understanding of trends and new styles.

Candidates must have

Proven minimum 5 years experience in Sous Chef Senior role

Excellent use of various cooking methods, ingredients, equipment and processes

Ability to multitask and work efficiently under pressure.

Career Level

• Professional