



SANTRY FOOD RESTAURANTS LIMITED



#JOB-2358179



CAMILE THAI, 16 Strand Street, Skerries, Co.

Dublin, K34 PX90



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



03/10/2024



31/10/2024

How to apply

Application Method :

Not available



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Sous Chef

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 [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Santry Food Restaurants Ltd. t/a Camile Thai Skerries require an experienced Sous Chef with 5+ years experience and knowledge of traditional Asian cuisine to support the culinary team. Responsibilities of this role are as follows:

- Supporting the head chef in menu planning and recipe development.
- Preparing and cooking dishes, particularly during busy service times.
- Organising and preparing ingredients central to Asian cuisine (e.g., herbs, spices, seafood).
- Supervising and managing line cooks, ensuring quality control and adherence to recipes.
- Delegating tasks and managing kitchen workflow to maintain efficiency.
- Overseeing multiple kitchen stations (e.g., wok, grill, soup) and ensuring smooth operation.
- Sourcing authentic ingredients and managing the inventory of supplies.
- Training and mentoring kitchen staff in Asian cooking techniques.
- Maintaining food safety and hygiene standards in the kitchen.
- Interacting with customers to address special requests or dietary preferences.
- Adjusting dishes and menus based on customer feedback or seasonal changes.

Requirements for the Role of a Sous Chef include:

- Strong experience in Thai or Asian cuisine, with knowledge of traditional ingredients and cooking techniques.
- Ability to work under pressure in a fast-paced kitchen environment.
- Leadership and management skills to supervise and train kitchen staff.
- Excellent organisational skills for managing ingredients, inventory, and kitchen workflow.
- Expertise in cooking methods such as wok cooking, stir-frying, grilling, and steaming.
- Knowledge of food safety and sanitation regulations.
- Attention to detail in ensuring consistency in taste, presentation, and quality of dishes.
- Ability to collaborate with the head chef in menu creation and execution.
- Problem-solving skills for handling customer feedback, special requests, or kitchen challenges.
- Passion for Asian cuisine and a commitment to maintaining its authenticity.

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]