



Sodexo Ireland



#JOB-2358321



Grange Castle Business Park, Dublin 22,



No of positions : 1



Paid Position



39 hours per week



19.30 Euro Hourly



03/10/2024



31/10/2024

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

[https://www.sodexojobs.co.uk/jobs/job/Sous-](https://www.sodexojobs.co.uk/jobs/job/Sous-Chef/133222)

[Chef/133222](https://www.sodexojobs.co.uk/jobs/job/Sous-Chef/133222)



Open your camera app & point here to view this ad online



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

Job Introduction

Serve incredible food. Share incredible moments.

Feed our customers and we'll fuel your career, as a Sous Chef with Sodexo in Grange Castle, Dublin 22! For a role that's a perfect mix of passion, perks and potential. Build a career with big-name businesses.

At Sodexo we thrive in providing quality service, and serving up memorable meals for our corporate colleagues and clients. Lead our kitchen team in serving incredible food, and enjoy incredible perks.

What you'll do:

- Craft, create and oversee the cooking of mouth watering menus, with a passion for perfection
- Bring your ideas to the table, to develop exciting and seasonal menus alongside our Head Chef and catering management team
- Train, supervise, and motivate our kitchen team
- Monitor food costs and impact budget through effective daily operations
- Ensure the highest standards of food hygiene and health and safety are maintained
- Contribute to a positive and innovative kitchen culture

What you bring:

- Proven experience as a Chef in a high volume setting
- Professional cookery or culinary qualifications
- Knowledge of cooking techniques, ingredients, and kitchen equipment.
- Strong organisational skills with an ability to prioritise tasks
- Commitment to maintaining the highest food safety and hygiene standards

What we offer:

Working with Sodexo is more than a job; it's a chance to be part of something greater. You'll belong in a company and team that values you for you; you'll act with purpose and have an impact through your everyday actions; and you'll be able to thrive in your own way. In addition, we also offer a range of resources, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering mental health and wellbeing support

Access to a 24hr virtual GP Service

An Employee Assistance Programme to help with everyday issues or larger problems where you may need additional support, including legal and financial advice, or support with both work related issues and personal situations

The Sodexo Discounts Scheme, offering great deals with over 1900 well known retailers ranging from utilities, groceries, entertainment, fashion, travel and more! (also open to friends and family)

Save for your future through our Pension Plan

A life assurance benefit for colleagues who pass away whilst employed by Sodexo

Easily accessible learning and development routes, offering opportunities to grow and succeed throughout your career with Sodexo

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Ready to be part of something greater? Apply today!

Drive business success - and your career.

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications

Package Description

Sous Chef

Monday - Friday

39 hours per week

€19.30 per hour + Sodexo benefits

Parking and On-site meals are provided.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Catering, Communications, Hospitality, Sales/Marketing
- **Competency Skills:** Flexibility, Problem Solving, Teamwork