



#JOB-2360420

15 Ely Place, Dublin 2, D02 A213

No of positions : 1
Paid Position
39 hours per week
35000.00 Euro Annually

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 <u>Eligibility and requirements for an employment permit if</u> you are unsure of your eligibility to apply for this vacancy.

Job Description

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As our Sous Chef, you will work closely with the Head Chef to manage daily kitchen activities, including overseeing staff, aiding with menu creation, ensuring high food quality, and maintaining a clean and organized kitchen. You will play a vital role in maintaining our café's reputation for excellent cuisine, helping to craft seasonal dishes, and ensuring the overall satisfaction of our guests.

Key Responsibilities:

-Assist the Head Chef with menu planning and recipe development, focusing on seasonal and fresh ingredients.

-Supervise kitchen staff and ensure all meals are prepared according to our high standards.

-Maintain kitchen safety and cleanliness, ensuring compliance with food safety regulations.

-Manage inventory and order supplies to ensure an efficient workflow.

-Train and mentor junior kitchen staff.

-Assist in managing food costs, portions, and waste control to meet budgetary requirements.

-Step in for the Head Chef during their absence.

Requirements:

-Proven experience as a Sous Chef or in a similar kitchen role.

-Strong knowledge of cooking techniques, food preparation, and kitchen management.

-Ability to work in a fast-paced environment while maintaining high standards of quality.

-Excellent organizational and leadership skills.

-Passionate about food and committed to creativity and consistency in your work.

-Food handling certification is a must.

Career Level

• Managerial