



Sodexo Ireland



#JOB-2380629



DELL, Emf 1, Loughmore Avenue, Raheen

Bus Pk, Limer, Co. Limerick, V94 FH21



No of positions : 1



Paid Position



39 hours per week



19.00 Euro Hourly



21/02/2025



21/03/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/job/Head-Chef/139671>



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



Head 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

Build a career with big-name businesses, as a Head Chef with Sodexo in Limerick - V94FH21! 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 catering offers for our corporate colleagues and clients. Lead our kitchen team in serving incredible food, and enjoy incredible perks.

As the face of our catering operation, you will be responsible for overseeing all culinary offers and outlets within our prestigious corporate setting, ensuring your teams provide high-quality, creative, and nutritious meals that align with our brand and exceed our clients' expectations.

What you'll do:

Cost, develop and implement innovative, seasonal and sustainable menus, at the forefront of industry trends

Manage and coach a team of chefs and catering staff, fostering a positive and productive work environment for all

Collaborate with the wider hospitality teams to coordinate special events and corporate functions

Monitor food costs and manage budgets effectively to maximize profitability

Ensure the highest standards of food hygiene and health and safety are maintained and recorded in compliance with national food safety standards

Maintain accurate records of stock, purchases, and wastage levels

What you bring:

Proven experience as a Head Chef or Executive Chef in a corporate or high-volume setting

Professional cookery or culinary qualifications and relevant professional training

Ability to successfully lead and manage a team

Financial understanding and able to navigate IT systems

Current industry knowledge of cooking techniques, ingredients, and kitchen equipment

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

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

Career Level

- Experienced [Non-Managerial]