







HIDDEN VALLEY RESTAURANT LIMITED



#JOB-2383931



CAMILE, Unit 10, Parkway Retail Park, Limerick, Co. Limerick, V94 C4E0



No of positions: 2



Paid Position



39 hours per week



34000.00 Euro Annually





18/03/2025

-⊗ 15/04/2025

How to apply

Application Method:

Not available



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

Job Description

About the Restaurant:

Hidden Valley Restaurant Limited T/A Camile Thai is a busy Thai Restaurant located in Limerick.

Specialising in contemporary, healthy Thai food.

Description of the Employment:

Train and instruct cooks and workers in proper food preparation procedures.

Maintaining high standards of quality control, hygiene and health and safety. Implementing HACCP scheme and necessary paperwork done.

Responsible for ordering of all ingredients from suppliers.

No. of Hours Per Week - 39 hours per week.

Annual Remuneration - €34,000.00

Location of Employment - Camile Thai Restaurant, Parkway Retail Park, Dublin Road, Limerick.

Offer of Employment Made By - Hidden Valley Restaurant Limited T/A Camile Thai on behalf of Michael Hughes (Director) .

No. of Positions - 2.

Requirements:

Candidates will be passionate about food with 3-4 years of experience in busy, fast-paced Thai food restaurant.

Flexibility around working days/hours.

Interested and eligible candidates shall forward your CV to Michael Hughes at: limerick@camile.ie

• Sector: accommodation and food service activities

Career Level

Experienced [Non-Managerial]

www.jobsireland.ie | Phone: 0818 111 112

Candidate Requirements

(Essential)

- Minimum Experienced Required (Years): 3
- Minimum Qualification:Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving

Certificate Vocational Programme) **OR** 3-4 years Experience in busy Thai food restaurant

(Desirable)

- Ability Skills: Communications, Customer Service
- Compentency Skills: Decision Making, Priority Planning
- Additional Skills:HACCP