



NEW ROSS & DISTRICT COMMUNITY



EMPLOYMENT SCHEME COMPANY

LIMITED BY GUARANTEE



#CES-2385744



MEALS ON WHEELS, The Sister Aidan Ctr,
Cross St, New Ross, Co. Wexford, Y34 PX09



No of positions : 3



Community Employment Programme



19.5 hours per week



[Community Employment Programme Rates](#)



28/03/2025



09/05/2025

How to register your interest

To register your interest, take note of the scheme reference number and then:

- [Sign in](#) using your MyGovID account

(Search using the scheme reference number and submit your details)

or

Contact a case officer in your [local Intreo Office](#)



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



Kitchen/Delivery Assistant with New Ross Meals on Wheels

Application Details

Eligibility to participate on CE is generally linked to those who are 21 years or over and in receipt of a qualifying social welfare payment for 1 year or more or 18 years and over for certain disadvantaged groups. Your eligibility will have to be verified by the Department.

You can register your interest by selecting the 'Register your interest' button or you can contact an Employment Personal Advisor (EPA) in your local Intreo Centre.

Applicants should supply suitable character references and be prepared to complete a Garda vetting application form.

Job Description

Duties

This is a developmental opportunity, no experience necessary. Accredited training will be provided to support your career.

We are actively seeking applicants for the position of "Kitchen /Delivery Assistants" with the New Ross Meal's on Wheels on our Community Employment Programme for 5 days a week from 9.00am to 1.00pm daily. (Flexibility is required). Full clean driving license is required.

Duties Include-

Adhering to Health & Safety Guidelines

Washing & preparing vegetables

Cleaning ovens, fridges, freezers and workstations.

Keeping kitchen floors and toilets clean & tidy at all times.

Ensuring all areas of the kitchen are sanitized at the end of each working day as per

Management guidelines

Plating meals accurately for the service users under the guidance of Management

Delivering meals to the service users under the guidance of Management

Ensuring all deliveries are stored correctly

Skills and/or experience required-

Working as part of a Team

Good Attention to detail and following instruction

Good Communication Skills

Good Organisational Skills

Knowledge of Health & Safety Guidelines working in a kitchen environment

Knowledge of HACCP (not essential as training will be provided)

- **Sector:** human health and social work activities