



HERBERT INNS LIMITED Ì #JOB-2391470 THE BRIDGE 1859, 13 Ballsbridge Tce, Dublin (\bigcirc) 4, D04 C7K6 ണ് No of positions : 1 **P**= Paid Position - 12 40 hours per week € 41000.00 Euro Annually 20/05/2025 Ë₿ 17/06/2025

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</u> you are unsure of your eligibility to apply for this vacancy.

Job Description

The Bridge 1859 is seeking an experienced Sous Chef to join their team. The successful candidate will support the Head Chef in the daily operation of the kitchen, ensure high standards of food preparation and presentation, and play a key role in developing and training kitchen staff.

Key Responsibilities:

Assist the Head Chef in managing all kitchen operations.

Supervise food preparation and cooking across all sections of the kitchen.

Ensure all dishes are prepared to the highest quality and presentation standards.

Help develop and create new recipes and seasonal menu items.

Train, mentor, and supervise junior kitchen staff to maintain consistency and high performance.

Manage inventory, control food costs, and minimize waste.

Ensure strict compliance with food safety and hygiene regulations.

Oversee kitchen operations in the absence of the Head Chef.

Required Skills and Qualifications:

Minimum of 5 years' professional culinary experience.

Strong knowledge of food safety and hygiene regulations (HACCP certification is an advantage).

Excellent leadership, teamwork, and communication skills.

Ability to work under pressure in a fast-paced kitchen environment.

Flexibility to work shifts, including evenings, weekends, and public holidays.

· Sector: accommodation and food service activities

Career Level

• Not Required