



Company Details Confidential



#JOB-2393114



BRADY'S OF SHANKILL, Dublin Road,  
Shankill, Co. Dublin, D18 E1W0



No of positions : 1



Paid Position



40 hours per week



Negotiable



23/05/2025



20/06/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [emma@johnbradygroup.ie](mailto:emma@johnbradygroup.ie)



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 [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

### Job Description

We are looking for a talented and reliable Sous Chef to support our Head Chef in running a fast-paced kitchen in our popular pub/restaurant. Our venue is well-loved in the community, serving hearty breakfasts, traditional carveries, and an à la carte menu made with fresh, quality ingredients. As Sous Chef, you'll play a key role in delivering consistently high standards of food and service across all shifts.

You'll need to be hands-on, highly organized, and able to lead a team during busy service periods. This is a fantastic opportunity for a skilled chef who thrives in a lively pub setting, takes pride in their work, and wants to grow within a friendly and supportive team.

### Key Responsibilities:

Support the Head Chef in managing all aspects of kitchen operations.

Oversee food preparation and presentation for breakfast, carvery, and à la carte service.

Supervise and motivate kitchen staff to maintain quality and efficiency.

Ensure all dishes meet consistent standards of taste, presentation, and portioning.

Assist in training junior team members and ensuring kitchen cohesion.

Monitor stock levels, minimize waste, and assist with ordering and supplier liaison.

Ensure strict compliance with hygiene, safety, and allergen regulations.

Step up to run the kitchen in the absence of the Head Chef.

Help develop menu specials and seasonal updates that align with our customer base.

**Key Requirements:**

Proven experience as a Sous Chef or experienced Chef de Partie in a high-volume kitchen.

Experience working across multiple food styles, including traditional pub fare.

Strong leadership, communication, and organizational skills.

Ability to multitask and work well under pressure in a busy kitchen environment.

Solid understanding of food safety and kitchen hygiene practices.

Flexibility to work split shifts, weekends, and public holidays.

Positive attitude and a strong team ethic.

**Desirable:**

Experience preparing high-volume carvery or breakfast services.

Understanding of dietary requirements and allergen management.

Knowledge of costing and kitchen budget control.

**What We Offer:**

Competitive salary depending on experience.

Opportunities for career progression and development.

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

**Career Level**

- Not Required