



Company Details Confidential



#JOB-2393206



Co. Offaly,



No of positions : 1



Paid Position



40 hours per week



16.00-20.00 Euro Hourly



26/05/2025



23/06/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [jobs@euworkforce.ie](mailto:jobs@euworkforce.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

Position: Sous Chef

Location: A well-established riverside gastropub and hotel in Ireland

#### About Us

We're a busy gastropub and boutique hotel renowned for our warm hospitality, creative menu offerings and commitment to locally sourced ingredients. Situated in a charming town on one of Ireland's scenic waterways, we combine classic Irish fare with contemporary culinary twists.

#### Role Overview

As Sous Chef, you'll be the right hand to the Head Chef, helping to manage all aspects of kitchen operations. You'll uphold our high standards of food quality, mentor a small team of cooks, and ensure seamless service during both lunch and dinner.

#### Key Responsibilities

**Kitchen Leadership:** Assist with scheduling, training, coaching and performance reviews for kitchen staff.

**Food Preparation:** Supervise daily prep work, plating and presentation to guarantee consistency and excellence.

**Menu Development:** Work alongside the Head Chef on seasonal menu design, tasting sessions and daily specials.

**Health & Safety:** Maintain strict compliance with hygiene, food-safety and allergen protocols (HACCP).

**Stock Management:** Track inventory, place orders, inspect deliveries and organise storage to

minimise waste.

**Service Support:** Step in during peak service periods to cook, supervise stations and troubleshoot issues.

**Cost Control:** Monitor food costs, analyse waste reports and propose cost-saving measures.

#### Candidate Requirements

**Experience:** 2–3 years in a Sous Chef role or Chef de Partie position within a high-volume kitchen.

**Qualifications:** Culinary diploma or equivalent; current food hygiene and safety certification.

#### Skills & Attributes

Strong leadership, clear communication and team-building abilities

Excellent organisation, multitasking and time-management skills

Creative flair and attention to detail in both taste and presentation

Resilience under pressure and flexibility to adapt during busy services

Passion for fresh, local produce and a collaborative, positive mindset

#### Compensation & Benefits

**Hourly Rate:** Competitive, starting at €16.50 (negotiable based on experience)

**Accommodation:** On-site staff quarters available at a nominal rate

**Meals:** Complimentary staff meals on working days

**Perks:** Opportunities for ongoing culinary training and professional development, supportive family-run atmosphere, and potential for advancement and salary review.

If you're an enthusiastic, hands-on leader who thrives in a dynamic kitchen environment and loves working with local ingredients, we'd love to hear from you! Please submit your CV and a brief cover letter outlining why you'd be a great fit.

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

#### Career Level

- Professional