







Neon



#JOB-2394439



NEON, 17 Camden St Lwr, Dublin 2, D02
TX94



No of positions: 2



Paid Position



40 hours per week



34881.60 Euro Annually



03/06/2025



01/07/2025

How to apply

Application Method:

Not available



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

Commis 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

Neon Asian Street Food is a Thai restaurant located in Dublin2 where our goal is to deliver good quality food with no fuss, in a relaxed and informal environment. Fresh ingredients and quality product are prepared every day by a team of skilled chefs to produce authentic Asian street food.

We are looking to recruit and train commis chefs to join our team. This is an exciting opportunity for enthusiastic and outgoing individuals to join a dynamic team in a competitive and fast paced restaurant environment.

The successful candidate must be enthusiastic and self-motivated to provide an excellent level of service with attention to detail. They should have experience in all areas of food preparation, cooking and presentation of Thai food with a desire to learn and develop further. Experience working in a Thai restaurant or similar environment is essential.

The Chef will have the following responsibilities:

Key Responsibilities:

Work as part of the team with the head chef and the customer service staff to provide the highest standard of food preparation quality and presentation.

To monitor and deliver the HACCP programme for the kitchen in line with hygiene and quality regulations.

To ensure the regular and systematic cleaning and maintenance of the equipment in the kitchen.

Requirements:

At least 2 years' previous experience in a Thai restaurant or similar environment.

Ability to follow pre-determined recipes, while offering input to restaurant management regarding

new dishes.

Ability to run the Pass if required, organising all orders and instructing the team of chefs in a

Experienced and trained on HACCP / Food Safety.

controlled and timely manner.

Excellent communication and interpersonal skills, with a good level of English.

Organised, excellent attention to detail with the ability to multi-task.

The ability to lead and train a team if necessary.

Flexible and able to work as part of a team and individually.

Passion for food, with a genuine interest and desire to learn about Thai cuisine.

Applicants must be legally entitled to work within Ireland and the EU.

Hours of work will be Full Time (40 hours per week).

Remuneration is based on experience starting from€34,881.60.

This role is based in 17 Camden Street Lower, Saint Kevin's, Dublin, D02 TX94.

This is a position with Neon, a part of Dunnes Stores.

• Sector: accommodation and food service activities

Career Level

• Experienced [Non-Managerial]