



RJ FOODS LIMITED



#JOB-2407587



MEHEK, 91A Rathgar Road, Dublin 6, D06  
Y771



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



18/08/2025



15/09/2025

## How to apply

### Application Method :

Not available



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

### Job Description

We are seeking a passionate and dedicated Commis Chef to join our culinary team. The Commis Chef will work under the supervision of our head chef and assist in the preparation and presentation of high-quality dishes. The ideal candidate will be eager to learn, possess a strong work ethic, and be committed to maintaining our standards of excellence in food quality and service.

#### Responsibilities:

Assist in the preparation of ingredients for cooking, including washing, peeling, and chopping.

Help in cooking and plating dishes according to the chef's recipes and specifications.

Maintain cleanliness and organization of kitchen stations, equipment, and utensils.

Follow proper food handling and safety procedures to ensure the health and safety of our guests and team members.

Collaborate with other kitchen staff to ensure timely and efficient service.

Adhere to food cost control measures and minimize waste.

Participate in ongoing training and development opportunities to enhance culinary skills and knowledge.

#### Key Requirements:

Proven experience working in a professional kitchen environment, preferably as a kitchen assistant or commis chef.

A passion for food and a desire to pursue a career in the culinary arts.

Knowledge of basic cooking techniques and food safety standards.

Ability to work effectively in a fast-paced environment and remain calm under pressure.

Excellent teamwork and communication skills.

Flexibility to work evenings, weekends, and holidays as required.

Culinary education or certification from a reputable culinary institute is a plus but not required.

Physical stamina and ability to stand for extended periods and lift heavy objects.

Attention to detail and a commitment to maintaining high standards of cleanliness and hygiene.

Positive attitude and willingness to learn and grow within the culinary field.

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

### **Career Level**

- Experienced [Non-Managerial]