



Sodexo Ireland



#JOB-2407746



Grangegorman Lower, Dublin 7,



No of positions : 1



Paid Position



37.5 hours per week



16.00-17.00 Euro Hourly



18/08/2025



15/09/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/job/Catering-Supervisor/146739>



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



## Catering Supervisor

### 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

Full time - 37.5 hours per week

Monday to Friday

€16.00 to €17.00 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Catering Supervisor

Grangegorman, Dublin 7- Full time

At Sodexo, we're passionate about our people. We know that our teams are the key to delivering exceptional service and creating meaningful experiences for our clients, customers, and employees.

We are currently seeking a dedicated and dynamic Catering Supervisor to join our team and play a key role in driving excellence and innovation in Catering Services.

What you'll do:

Supervise the day-to-day delivery of a 5-day catering service, ensuring a high-quality food offer and excellent customer experience.

Lead and motivate a team of 8 catering staff, supporting their training, development, and daily workloads.

Deputise for the Catering Manager and Head Chef when required, ensuring continuity of service.

Ensure full compliance with Health & Safety and Food Hygiene regulations, company policies, and client service level agreements.

Support financial management, including expenditure control and stock management.

Represent Sodexo at client meetings and build positive working relationships with students, staff, and visitors.

Assist with special functions and events, occasionally outside of normal working hours

What you'll bring:

2–3 years' leadership and supervisory experience in a catering or hospitality environment.

A relevant culinary/chef qualification and experience working in a high-volume, busy catering environment.

Strong financial acumen, with proven ability to manage costs and budgets.

Excellent interpersonal, communication, and team-building skills.

Knowledge of current legislative requirements, including Health & Safety and Food Hygiene regulations.

Good organisational skills with the ability to prioritise, problem-solve, and remain customer-focused.

IT literacy and effective numeracy skills.

Why Sodexo?:

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong in a company and team that values you for you.

Act with purpose and have an impact through your everyday actions.

Thrive in your own way.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular big-brand retailers

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

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

### **Career Level**

- Experienced [Non-Managerial]